Sweets and Meats

Directory

Chambless Circle

Dexter Ave. M. E. Church, South

Montgomery, Ala.

FUTCH-FLOWER MOTOR CO.

FORD CARS AND

FORDSON TRACTORS

Ask About The Weekly Purchase Plan

Phone 1577 19-21 Madison

G. W. BARNETT HARDWARE COMPANY

We carry at all times a complete stock of

Kitchen Utensils and Conveniences, Silverware

Aluminumware
Percolators
Electric Percolators
Electric Toasters
Electric Grills
Electric Coffee Machines
Enamelware
Paring Knives
Butcher Knives
Kitchen Forks
Kitchen Spoons
White Mountain Cream Freezers
Frost King Cream Freezers

Barneco Oil Stoves, Eddy Ice Chest, Indiana and Seeger Refrigerators

To Mildred
from Ellen.

PREFACE

Sweets and Meats has been prepared to meet the large and ever-increasing demand for a guide to wholesome and palatable home cooking. The housewives will find here complete, simple directions for making not only delicious cakes, pies and all kinds of baked foods, but tried recipes covering the whole field of cooking. Experienced cooks who are skillful in the art, will find not only their own favorite recipes herein, but tried recipes of others which have been tested many times and proven excellent.

We extend our many thanks to the lady members and friends who have given and will further give us their assistance in placing these beautiful books among our friends, that we, the advertisers and purchasers may all receive the benefits. Especially do we express our thanks to the business men whose advertisements appear herein, without whose aid the books could not have been published. And we sincerely hope the members will show their individual appreciation by patronizing these advertisers.

Committee.

Contents

CHOICE RECIPES 5
SOUPS AND COCKTAILS 6
FISH 7
OMELETTES AND CHEESE DISHES 7
MEATS 9
SALADS 13
VEGETABLES 19
BREAD, MUFFINS, ETC. 21
PIES AND PASTRIES 26
SANDWICHES 31
CAKES AND COOKIES 33
DESSERTS AND PUDDINGS 41
CANDY 43
ICE CREAM AND FREEZES 45
RELISHES AND PICKLES 47
"THE INN" SPECIALS 48
A HELPFUL HINT TO HOUSEWIVES 48

CHAMBLESS CIRCLE 1925

DEXTER AVE. M. E. CHURCH SOUTH

Montgomery, Ala.

A New Commandment I Give Unto You that You Love One Another as I Have Loved You. John 13-34.

OFFICERS

Chairman, Mrs. R. E. Blalock
First Vice Chairman, Mrs. G. Wadsworth
Second Vice Chairman, Mrs. B. C. Jones
Secretary, Mrs. Roy Galloway
Treas., Mrs. R. V. Turner
Flower Fund, W. H. Crow
Publicity, Mrs. F. H. Martin
Decorating, Miss Barfield

MEMBERS ON ROLL.

Mrs R E Blalock	398-W
Mrs Sam Burge	2008-W
Mrs C E Baugher	1208-J
Mrs W W Brooks	2281-J
Miss Mary Barfield	1964
Mrs Blackberry	2543-W
J A Chambliss	4599
Mrs A B Carlisle	3056-W
Mrs L C Chritie	1397-J
Mrs T D Curbow	3137
Mrs W H Crow	960-J
Mrs S Clark, 420 Finley	
Mrs W H. Centerfeit	2543-W
Mrs J E Caldwell	2548-J
Mrs S H Davis	9024
Mrs E A Dannelly	4626L3
Mrs R E Gorrie	2986-W
Mrs C B Godwin	2458-J
Mrs L Row Galloway	3079-W
Miss Minnie Galloway	1814
Mrs B F Gray	4633-J
Mrs W L Haygood	4065
Mrs J W Haygood	616-W
Mrs Joseph Johnson	3875
Mrs R M Kellog	1015-W
Mrs R W Lazenby	2184-W
Mrs W L Lifford	5165
Mrs B E Jones	4142L2
Mrs F H Martin	3133-J
Mrs K B McKinzie	3619-J
Mrs J W Merrill	2423-J
Mrs R S Merriweather	
Mrs J E Northcut	304
Mrs Sam Pharr	1575-W
Mrs E F Purcell	4583-W
Mrs Dorothy Purcell	4583-W
Mrs R F Rutland	2129
Mrs J G Spruell	5059
Mrs M L Smith	1088
Mrs M E Salter	3487
Mrs J A Stewart	4610-W
Mrs C S Simmons	2685
Mrs C S Simmons	2685
Mrs R B Tisdale	3757-J
Mrs R V Turner	1130-J
Mrs J C Williamson	4152-W
Mrs Green Wadsworth	2205-W

HONORARY MEMBERS

Mrs J B Hamm	4660-J
Mrs S E Pace	235-J
Miss Palmer	2488-J

HOSTESSES.

January

Mrs R E Blalock
Mrs C S Simmons

February

J G Spruell

March

Mrs Mary Barfield
Mrs M L Smith
Mrs Malone
Mrs Davis

April

Mrs R V Turner
Mrs Shannon
Mrs Hamm
Mrs McKinzie

May

Mrs May Carbow
Mrs W L Haygood
Mrs Rutland
Mrs R S Merriweather

June

Mrs Salter
Mrs Tisdale
Mrs Lifford
Mrs Burge

July

Mrs Gray
Mrs Kellogg
Mrs Blackerly

August

Mrs Caldwell
Mrs Clark
Mrs Godwin
Mrs Galloway

September

Mrs L C Cristie
Mrs Bob Gorrie
Mrs Donnelly
Mrs Lazenby

October

Mrs B E Jones

November

Mrs Wadsworth
Mrs Phaar
Mrs Carlisle

December

Mrs Crow
Mrs Brooks
Mrs Baugher
Mrs Williamson

Directors For Each Meeting
Vice Chairman And Hostesses

Committes

Captains of finance.

Mrs W H Crow
Mrs B E Jones
Mrs L C Christie
Mrs F H Martin

Committes on Attendence

Mrs J G Spruell
Mrs T D Curbow

Automobile Committes.

Mrs Carlisle
Mrs Blalock
Mrs Salter
Mrs Jones
Mrs Hamm
Mrs Christie
Mrs Chambless
Miss Mary Barfield

Finance Committes.

Mrs Jones
Mrs Merrill's
Mrs Purcell
Mrs Burge
Mrs Blackerly
Mrs Centerfeit
Mrs Chambless
Mrs Curbow
Mrs Galloway
Mrs Caldwell
Mrs Gorrie
Mrs Blalock
Mrs Crows
Mrs Phaar
Mrs Wadsworth
Mrs Stewart
Mrs Smith
Mrs Clark
Mrs Tisdale
Mrs Northcut
Miss Barfield
Mrs Shannon
Mrs Laty
Miss Galloway
Mrs Christie Com.
Mrs Baugher
Mrs J W Haygood
Mrs Lifford
Mrs McKinzie
Mrs Rutland
Mrs Gray
Mrs Spruell
Mrs Donnelly
Mrs Kellogg
Mrs Morton
Mrs Salter
Mrs Godwin
Mrs Martins Com.
Mrs W L Haygood
Mrs Malone
Mrs Merriweather
Mrs Simmons
Mrs Williamson
Mrs Davis
Mrs Lazenby
Mrs Turner
Mrs Brooks

FOURTH NATIONAL BANK
Montgomery, Ala.

SWEETS AND MEATS

"Men may like art, music, a girl or a book.
But what he likes best is a good, good cook."

SOME VERY CHOICE RECEIPES.

How To Be a Good Church Member.

Take one full measure of regeneration and mix with this a heaping bowlful of personal consecration, well seasoned with love and loyalty, and mix them into the mind and heart of a healthy, sensible personality. To these should be added a daily measure of Bible reading and prayer, regular weekly attendance upon Sunday School and Church services and a resolution to do good every day in the name of Jesus. Pass these through the sieve of divine testing and then stir all together in the melting pot of active service. Put these on the fire of divine love and keep them there until they become a perfect piece of divine character in Christ Jesus.

—M. E. DODD, D. D.

How To Make a Good Sunday School Scholar

To turn out a fine specimen of Sunday School Scholar, place the raw material, when young, in the Cradle Roll. Let it rise through the successive stages of Beginners teaching, on through Primary, Junior, Intermediate and Senior work. Levened with the eternal truths encountered in these courses, with habits of punctuality and persistency cultivated till the scholar has reached a stage where he feels out of place if not in the Sunday School on Sunday morning. No good scholar is cracked, crusty, sad or hard boiled.

—A. M. LEARY.

Receipe According to the Scriptures

4½ cups of 1 Kings, 4th chapter, 32 verse.
Of Judges 5, verse 25, last clause, one cup will do.
2 cups of Jeremiah, 6th chapter, verse 20.
2 cups 1 Samuel, 30:12.
2 cups each Nahum, 3:12 and Numbers 17:8.
2 tablespoons of 1 Samuel 14:25, straight.
1 pinch Leviticus, 2:13.
Prepare and serve according to you own judgment.

—JEWEL PRICE.

DIRECTIONS FOR LAYING THE TABLE

The table should be in the center of the room. Table cloth clean and smooth, laid over a heavy felt or pad. If a centerpiece is used it must be exactly in the center of the table. Napkins should be simply folded and laid at left of plate or between knife and fork 1 inch from edge of table. Doilies should be placed on trays. If a bare table is used have a doily under each dish to preserve the polish of the table. Knivesmust be laid with sharp edge turned toward the plate, at the right in order used. Butter knife on butter plate except at formal dinners. Spoons always at the right, with bowl turned up, in order used. When fork is to be used alone as for fish or salad, it may be placed at the right. All silver should be placed equi-distant from the edge of the table, about one inch. Napkin on edge with silver.

The carving fork and knife should be placed on side table until needed. Then knife should be placed at right of carver and the fork at the left. Large gravy spoon at the right and sharpener if used at the left. It should be removed as soon as used.

Bread and butter plate should be placed at upper left hand side. Tumbler should be placed at upper right hand side at the point of knife. Plate and napkin should be used to brush the table.

Cold food should be served on cold plates or dishes—hot, on hot dishes. When passing a dish, hold it so thumb will not rest upon the upper surface.

In passing dishes when a person is to help himself pass always to the left side, so the food may be taken with the right arm. In passing individual dishes such as coffee, etc., set them down carefully from the right side. When dishes are being served by a person at the table the waitress should stand at the left, hold the tray low and near the table. Take on the tray one plate at a time and place before the person for whom it is intended, setting it down from right side.

SOUPS AND COCKTAILS

"Muse, sings the man that did to Paris go,
That he might taste soups, and mushrooms
know."

OYSTER COCKTAIL

For 6 Oysters.

½ teaspoonful worchestershire sauce
1 teaspoonful pepper sauce
1 teaspoon catsup
½ cocktail sauce

—Mrs. W. C. Clark.

FRUIT COCKTAIL

Remove pulp from grape fruit, and mix with shredded pineapple, bananas, cut in slices and slices cut in quarters; strawberries cut in halves, using half as much pineapple and banana as grapefruit; allowing 4 strawberries to each serve. There should be two cups fruit. Pour over a dressing made of one-third cup Sherry wine, three tablespoons apricot brandy, one-half cup sugar, and a few grains of salt. Chill thoroughly, serve in double cocktail glasses, and garnish with candied cherries and leaves.

Natalie V. Terrelle.

FRUIT COCKTAIL

2 oranges
4 slices canned pineapple
½ cup sugar
1 grape fruit
½ lb. Tokay grapes
½ lb. after dinner mint candies

Peel the ornages and grapefruit, remove tough membrane and cut the pulp into small pieces. Cut pineapple into cubes. Wash the grapes, cut them in halves and remove seed. Mix the fruit and sugar in a bowl. Cut the mint candies into pieces and add them to the fruit mixture. Cover and let stand for a few hours or over night in a cold place. When ready for serving, again stir the mixture and place it in sherbet glasses, garnish the fruit in each glass with a sprig of fresh mint or a bit of cranberry jelly. If desired, the mint candies may be omitted. They are added to give a delicate m nt flavor to the fruit.

—Birdie Lucille Shelby.

CREOLE GUMBO

1 tablespoon bacon drippings
3-4 lb. chopped ham. black Pepper
1 large onion (chopped). Salt
1 medium green sweet pepper (chopped)
½ fried chicken. 1 qt. boiling water
2 large ripe tomatoes or 1 small can
½ gallon okra (wash, dry and slice thin)
(If desired add just before water)

Put the bacon drippings in a deep frying pan and heat. Fry the ham until brown. Remove from pan and fry the okra until stops stringing. Add onion, pepper and tomato. Let cook a few minutes and add water, salt and pepper Boil slowly all ingredients together until tender (about 20 minutes). Serve hot.

—Mrs. Wilfrid Collette.

GUMBO FILE

Take one large chicken, cut into joints—fry to light brown. Add one quart canned tomatoes, 1 carrot and an onion sliced thin. Let simmer a few minutes then put into a soup kettle with one gallon of hot water. Let cook slowly about five hours—until chicken is cooked to shreds. Season with salt, pepper. Put in one quart of fresh oysters leaving them just long enough to plump them. A tablespoon of file should be stirred in just as the soup is taken from the stove. The file should never boil. This course should be eaten with rice, a tablespoon being put in the plate and gumbo poured over it.

—Mrs. Ben Johnson

SCOTCH BROTH.

Soak ½ cup Pearl barley over night. Cut 2 pounds neck of mutton in bits, add two cups water and soak one hour. Heat slowly, skim, add barley, skim again; simmer one hour, add ½ cup each of sliced onions, carrots, turnips, celery fried for five minutes in one tablespoon drippings. Simmer three hours with flour, add one tablespoon chopped parsley and serve.

—Mrs. C. Castle.

FOURTH NATIONAL BANK
Montgomery, Ala.

FISH

"Fruit of the wave! O, dainty and delicious!"

DEVILED OYSTERS

Drain, clean and dry on a soft towel six large oysters. Mix to a smooth paste ¼ teaspoon of mustard, 1-8 teaspoon pepper and salt, and the yolk of one egg. Mask the oysters with this, roll them in fine crumbs and broil over a clear fire. —*Ongelique Lewis.*

BAKED FISH

Clean, rinse and wipe dry, a fish weighing three or four pounds, and rub inside and out with salt and pepper, fill with stuffing made as for poultry. Put in a pan with some drippings, dredge with flour and lay a few slices of fat salt pork over the fish. Bake 1½ hours basting occasionally. —*Mrs. Floyd McAlpin*

FISH LOAF

Canned salmon fish flakes, tuna fish, or ray fish may be used in this recipe.

1 lb. canned fish or 2½ cups flaked fresh fish
1 tablespoon melted snowdrift
1-8 teaspoon pepper
3 eggs
½ cup soft bread crumbs
1 teaspoon salt
1 tablespoon minced parslev

Separate the eggs, beat the yolks till lemon colored and white till stiff. Flake the fish, add it with remaining ingredients to the egg yolks, fold in the egg whites, and transfer to pan, rubbed slightly with snowdrift. Bake until firm, a moderate oven, 350 degrees F., about forty minutes. Serve with peas, cream white sauce No. 2, savory egg sauce or tomtato sauce.

—*Jonnie Graham.*

SALMON CROQUETTES

One can of salmon mashed fine. Salt and pepper to taste, two eggs and half as much bread crumbs as salmon. Make into rolls, dip in beaten eggs, roll cracker crumbs and fry.

—*India Lowman.*

OMELETTES AND CHEESE DISHES

"Oh! Cheese it is a surly elf,
Digesting all things but itself."

CHEESE BALLS

1½ cups grated cheese, 1 tablespoon flour, 1-4 teaspoon salt, dash of cayenne pepper, white of 3 eggs beaten stiff, mix flour and seasoning dry, then add cheese and also the whites of eggs; if needed add a little more flour; mould into small balls, dip in white of egg and roll in shredded wheat, or cracker crumbs, fry in deep fat. Nice to serve at last course with coffee.

—*Mrs. H. H. Alvord, Jr.*

OMELET.

One pint of milk, the whites of the eggs to be beaten separately, one tablespoon of flour. Season to taste. Grease the pan well with butter and bake in an oven.

OMELET.

Six eggs, six tablespoonsful water, three-quarter teaspoon salt, one and one-half tablespoon butter. Beat yolks light, add salt and water and butter, then fold in beaten whites and fry in butter.

—*C. H.*

MANGO OMELET.

Three large mangoes, cut in squares and salt fry in butter till soft, then add two eggs, one pint sweet milk, two tablespoons full of cracker crumbs, salt and pepper. Beat together and pour over mangoes and fry.

—*Mrs. M A. Nodie*

ARE YOU WOCOMOBILING?

Most Everyone Is

TRADE MARK REG.

Woco Pep

King of Motor Fuels

MORE MILES——LESS CARBON

WOCO PEP CO. OF

MONTGOMERY

H. H. Gardner, President

KRATZER'S ICE CREAM CO.

209-15 Madison Ave.

Following is a copy of the District of Columbia Milk, Cream and Ice Cream Bill passed by Congress February 27, 1925.

We have been manufacturing our product in accordance to these rules since 1912.

Ice Cream means the frozen product or mixture made from Pasteurized Cream, Milk or product of Milk, sweetened with sugar to which has been added pure, wholsemoe food gelatin, vegetable gum, or other thickner, with or without wholesome flavoring extract, fruits, nuts, cocoa, chocolate, eggs, cake, candy, or confection, and which contains not less than 8 per centum, by weight, of milk (butter) fat.

MEATS

"Stuff it and roast it and baste it with care;
Daintily then the gravy prepare,
While 'round you the savory odor shall tell
Whate'er is worth doing is worth doing well."

PLANKED BEEFSTEAK

Wipe, remove superfluous fat, and pan boil seven minutes a porterhouse or cross cut of the rump steak cut one and 3-4 inches thick. Butter a plank and arrange a border of Duchess potatoes, using three times the recipe. Close to edge; using a pastry bag and rose tube. Remove steak to plank, put in hot oven and bake until steak is cooked and potatoes are browned. Spread stew with butter, sprinkle with salt, pepper and finely chopped parsley. Garnish top of steak with saute'd mushroom caps, and put around steak at equal distances halves of small tomatoes saute'd in butter. On top of each tomato add a circular slice of cucumber. —*Natalie V. Terrell.*

SWISS STEAK

With a flint edge of a heavy saucer pound into round steak cut 1¼ inches thick as much flour, seasoned with salt and pepper, as it will take up. Brown quickly on both sides in drippings or lard in skillet. Put in covered dish with one cup water to each pound of meat. Cook 1¼ hours slowly in oven or on top of stove by using a plate over low gas flame.

—*Mrs. S. T. Busey.*

BEEF STEAK PIE

Beat or chop one and one-half pounds of round steak, as much flour as possible, fry until brown, cut into small pieces, simmer about 1 hour adding salt and pepper. Crust: 2 cups flour, 2 teaspoons baking powder and ½ teaspoon salt sifted together, add 1 cup cold mashed potatoes, ¼ cup lard, sweet milk if necessary. Roll thick and lay over top of pan.

—*Mrs. Baylor Culpepper.*

BAKED HAMBURGER

2 cups soaked bread
1 teaspoon pepper
1 teaspoon salt
1 egg
1 tablespoon butter
½ teaspoon sage or chile

Make a dressing of stale bread soaked until soft. Then squeeze the water off and season, add egg and butter cut in bits. Stir it into your meat and put into a greased tin; add a little hot water and bake about one and one-half hours. One pound of steak fixed this way is enough for four people. —*Mrs. J. O. Williams.*

MEAT LOAF

1½ lbs. veal
¼ lb. ham
1 egg
¼ cup bread crumbs
½ teaspoon salt
¼ teaspoon pepper
1 onion
¼ lb fat salt pork

Chop veal and ham fine. Mix in egg, bread crumbs, salt, pepper and finely chopped onion. Mold in loaf form. Place in baking pan. Bake in moderate oven about one hour. Baste with melted pork fat. Serve hot or cold.

—*Rose McGee.*

MEAT LOAF

1½ lbs, ground beef
1 onion
2 eggs
6 crackers well masked
Lump shortening size egg
Salt and pepper to taste

Mix well together and make in loaf, put in roaster and add one large can tomatoes with two tablespoons of flour, and enough boiling water to about half cover, bake two hours basting two or three times. —*Mrs. A. H. Cox*

MEAT LOAF

2 cups ground meat
1 teaspoon onion juice
1½ teaspoons salt
Few grains pepper

32 YEARS OF SPECIALIZATION

SEA FOODS

Poultry, Butter, Eggs, Etc.
We have provided every facility for extending maximum sanitation, quality and service.
Free delivery to all parts of Montgomery.

FRESH DAILY

Oysters, Crab Meat, Shrimp,
Shad, Trout, Spanish Mackerel,
Snapper, Fancy Dressed Turkeys
Ducks, Geese, Hens, Friers,
Butter, Eggs, Etc.

SANDWICH & CO.

Phones 907-908 No. 5 Monroe St.

J. T. Stevens, President F. E. Culvern, Vice-Pres.

E. T. Allen, Secty-Treas.

ALABAMA COTTON OIL COMPANY

Manufacturers of

COTTON SEED PRODUCTS

Mills: Montgomery, Ala., Huntsville, Ala

Telephones 4704-4705 Montgomery, Ala.

1 cup bread crumbs soaked in ½ cup milk, or 1½ cups oatmeal mush
1 beaten egg (may be omitted)
1 teaspoon finely chopped parsley.

Mix the first 4 ingredients, add the soaked bread crumbs or mush gradually, kneading the mixture until spongy, then add the beaten egg and more seasonings if needed and the chopped parsley. Shape into a loaf and place on a pan covered with suet. Put suet on top of loaf. Sprinkle with salt and pepper and flour. Bake 40 minutes, basting occasionally with melted suet mixed with boiling water.

—Mrs. T. N. Hutchinson

SCALLOPED OYSTERS

1 pint oysters
4 tablespoons oyster liquor
2 tablespoons milk or cream
½ cup stale bread crumbs
1 cup cracker crumbs
¼ cup melted butter
Salt
Pepper

Mix bread and cracker crumbs and stir in butter. Put in a thin layer in bottom of a buttered shallow baking dish, cover with oysters and sprinkle with salt and pepper; add one-half each, oyster liquor and cream. Repeat and cover top with remaining crumbs. Bake thirty minutes in hot oven. Never allow more than two layers of oysters for Scalloped Oysters; if three layers are used, the middle layer will be underdone, while others are properly cooked. A sprinkling of mace or grated nutmeg to each layer is considered by many as improvement. Sherry wine may be used in place of cream. *—Natalie V. Terrell.*

CHICKEN CROQUETTES.

Two and one-half pints of ground chicken; one pint of cracker crumbs; one small onion chopped fine; celery seed; season to taste. Make croquettes, roll in cracker dust, then in beaten yolks, drop in fat till a delicate brown. Remove with a wire egg beater.

—Mrs. Ben Johnson.

CHICKEN STEW

Dress, clean and cut up a fowl, and put into a stew pan. Cover with boiling water and cook gently until tender. After the first hour of cooking, add

2 tablespoons salt
Bit of bay leaf
1-8 teaspoon pepper
Sprig of parsley
A slice of onion (if liked)

Cook until tender. Remove chicken, thicken stock with ¼ cup flour mixed with cold water. Place stewed chicken and thickened stock in the serving dish.

—Mrs. Wallace Prestridge

ROAST WILD DUCK

Parboil with an onion in each duck to remove the fishy flavor. Use a carrot or turnip unless there is to be onion in the dressing. Stuff with the following dressing: 1 quart bread crumbs, tablespoon minced onions, 1 teaspoon each pepper, salt and sage, 1 egg, ½ cup warm water, 2 tablespoons sausage drippings or butter. Mix these ingredients, moistening with the egg and water. It will absorb enough gravy to render it moist. Roast ducks until tender, basting at first with melted butter and then with the gravy in the pan. Weaken the pan gravy with boiling water, thickened with browned flour and stir in 1 tablespoon currant jelly. Serve separately.

—Mrs. E. B. Shelby.

DRESSING FOR FOWLS OR MEAT

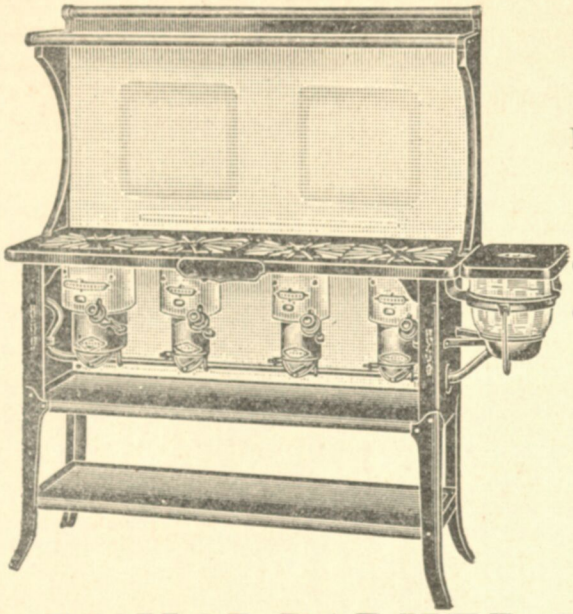
3 cups meal
Enough sour milk to make good batter
1 teaspoon salt
2 eggs
A pinch of soda
½ teaspoonful baking powder

Bake in deep pan, pour soup cooked with fowl or meat of any kind over bread. Add teaspoonful of sage, one small onion, black pepper and celery seed to suit taste then mash up good and stuff.

—Daisy Baxter.

TURKEY DRESSING

One cup meal, one cup sour milk, one onion one-half teaspoon soda, two tablespoons lard, one egg. Make bread of the above ingredients and bake. When done add the following and mix well: One-half loaf bakers bread broken in pieces, two hard boiled eggs, one-fourth teaspoon sage, one pimento, pepper, salt, red pepper and black pepper to taste. Chop heart, liver and gizzard with meat chopper, have pan hot in which there is a small amount of lard, put ground liver and gizzard into this and cook until it is done. Put stuffing in turkey and bake. *-Mrs. J. B. Clark*



M. B. Bishop C. D. Parker

Reduce Those Fuel Bills With
An OIL KING STOVE

Oil is Cheaper Than Any Other Fuel and the Oil King Gives Splendid Results

Because the construction of this stove is mechanically right. Every drop of oil is used and every ounce of heat available. For economy and satisfaction The Oil King is supreme. The Kerosene Burner has no equal.

BISHOP-PARKER FURNITURE COMPANY

11 Monroe St. Phone 4728

W. B. Howard *A. G. Bunky* *J. G. Jones*

NETTLES GROCERY CO.

Operators

PIGGLY WIGGLY

Convenient Locations

FOURTH NATIONAL BANK
Montgomery, Ala.

SALADS

"A cheap but wholesome salad from the brook."

LOBSTER SALAD

Chop two large lobsters quite fine, dressing.

½ cup vinegar
3 eggs
1 teaspoon mustard
Butter size of egg
1 cup sweet cream
1 teaspoon of sugar
Pinch cayenne
For cooking merely scald, adding the lobsters

—Mrs. Lois Hanson.

SHRIMP SALAD

1 can shrimp chopped fine
A little celery chopped fine
2 tablespoons paramount chili sauce
3 tablespoonsful paramount salad dressing
½ tablespoonfull sweet picalette

Serve on lettuce leaves.

—Mrs. Z. L. Cannon.

SHRIMP SALAD

To one can shrimp add 1 cup of chopped celery, 3 hard boiled eggs, a few English Walnuts and pour mayonnaise dressing over all just before serving. Rinse shrimps in cold water before using and be sure to keep all thoroughly chilled. Serve on lettuce leaves.

—Lovie Rumble.

SALMON SALAD

To one small can salmon add ½ cup chopped apple, ¼ cup celery, chopped, picked. Mayonnaise dressing to taste. *—Mrs. W. C. Clark.*

OYSTER SALAD

One quart of oysters, 1 pint of celery, 1-3 teacup of mayonnaise dressing, 3 tablespoons vinegar, 1 of oil, salt and pepper, 1 tablespoon of lemon juice. Let the oysters come to a boil in their own liquor. Skim well and drain; season with oil, pepper, vinegar and lemon juice. When cold, put in ice chest for two hours. Scrape and wash whitest, tenderest parts of celery and cut in very thin slices;put in a bowl with a large lump of ice, and set in ice chest until serving time. When ready to serve, drain celery and mix with oysters, and half of dressing. Arrange in dish, pour remainder of dressing over, and garnish with white celery leaves.

—Mrs. J. W. Puckett

DAISY SALAD

Mix small ball of minced chicken salad well seasoned and moistened with French dressing. Boil five eggs hard, peel, rub the yolks through a sieve, and cut white in form of petals. Arrange chicken balls on crisp lettuce leaves, covered with powdered yolk, and arrange the whites around the balls in form of a daisy.

—Mrs. Lois Hanson.

ASPARAGUS SALAD

Take about six canned asparagus tips, lay on lettuce leaf. Put three strips canned pimento sliced over tips. Sprinkle with cheese, and serve with oil dressing.

—Mrs. Edna Harrell.

COMBINATION SALAD

1 head lettuce
1 large tomato
1 small onion
1 hard boiled egg

Cut up and mix together, adding salt, pepper and salad dressing to taste

—Mrs. A. N. Cox.

STRING BEAN SALAD

String young beans, break into half inch pieces, cook soft in salt water, drain well, add finely chopped onions, teaspoonful of sugar, half a cup of vinegar, one teaspoonful of prepared mustard, add olive oil or melted butter tc suit taste.

—Mrs. E. A. Meredith

PIKNIK

Mayonnaise
Thousand Island Dressing
Olive Pimient Filling
Sandwich Filling
Sweet Spiced Pepper Sauce

For Salads, Meats and Sandwiches

"That Home Made Flavor"

Good Year Tires Accessories

JOHNSON TIRES & AUTO CO.

Phone 3937-3938

Radio Vulcanizing

DUSKIN-STEWART REALTY CO.

Insurance, Real Estate and Loans

10 South Perry Street Montgomery, Alabama

FOURTH NATIONAL BANK

Montgomery, Ala.

LETTUCE SALAD

Take one small sized head lettuce, wash and let set on ice until the leaves are crisp. Take a large bowl and mash up one or two boiled eggs; to this add salad dressing and a little vinegar and salt. Then chop lettuce up and mix well with eggs, salad dressing and vinegar. Slice a boiled egg over top—serve. —*Mrs. M. W Kilgore*

CARROT SALAD

Chip fine or grate 4 or 5 medium sized carrots, ½ cup of chipped apples, ½ cup of chipped celery, mix enough pecans to suit taste, add to one half cup of orange juice one-half cup of mayonnaise dressing, mix thoroughly adding a pinch of salt and sreve on lettuce or salad dishes.

—*Ongelique Lewis.*

TOMATO AND CELERY SALAD

2½ cups canned tomatoes
2 pepper-corns
2 tablespoons sugar
2 teaspoons salt
½ cup cold water
1 slice onion cut into bits
2 whole cloves
1 tablespoonful granulated gelatine
¼ teaspoonful paprika
1 cup celery, cut in small pieces
12 stuffed olives, cut into silces

Put the tomatoes, onions, spices, and seasonings in a pan, cover and cook in a moderate oven for ½ hour. Mix the gelatine and cold water and add to the tomatoes, stir until gelatine is dissolved. Then press the mixture through a strainer, pour into a dish, set aside in a cool place until the mixture begins to stiffen. In the m antime prepare the celery and olives. Not only the stalks of the celery, but the tender bleached leaves should be used. Stir the celery and olives in the gelatine mixture. Rinse molds with cold water, fill with the tomato mixture. Set aside in a cool place. When ready to serve remove the jelly from the molds by dipping the molds in hot water. Place the salad on lettuce leaves. Serve with mayonnaise dressing.

—*Mrs. Emmitt A. Barnes.*

CABBAGE SALAD WITH RIPE TOMATOES

Remove the outside leaves from a small solid white cabbage, and cut off the stalk close to leaves. Cut out center, and with a sharp knife shred finely. Let stand in ice water for one hour. Drain in a double cheese cloth to make sure that it is dry, then add celery, olives, pickles, 2 or 3 ripe tomatoes, one cucumber, 2 green bell peppers and 1 small hot pepper, all cut in small pieces. Mix with oil dressing or french dressing. If using the oil dressing, add just a little vinegar. Add celery seeds and salt.

—*Birdie Lucille Shelby.*

CABBAGE RELISH

Chop crisp, white cabbage very fine, two cups to serve six people. Chop one green pepper and one medium sized onion the same. Mix well and season with one teaspoon salt. 1-8 teaspoon black pepper, 1 teaspoon celery seed and three tablespoons sugar. Dilute ¼ cup vinegar with 2 tablespoons cold water, add to relish. Chill and serve in crisp lettuce leaves.

—*Mrs. Thomas Manuel.*

COLE SLAW

1 small cabbage, sliced or chopped very fine, add chopped onion, green pepper, and pimento. Make dressing of ½ cup pet cream, ¼ cup of vinegar, ½ teaspoon sugar, 1 teaspoon mustard, add salt and pepper to taste, garnish with parsley.

—*Mrs. William Thad Roberts.*

COLE SLAW

Chop small size cabbage head very fine, add one-half cup sugar and one-fourth cup vinegar, with pinch of salt. If desired, can add whipped cream just before serving.

—*Mrs. N. Chirstensen.*

POTATO SALAD

Slice and cut in pieces one quart of cold boiled potatoes, 1 small onion, ½ pint of vinegar, sweeten to taste. One teaspoon mustard, a lump of butter size of egg, 1 teaspoon cream. Let this come to the boiling point and pour over the ingredients. After stirring well garnish with slices of hard boiled egg. —*Lovie Rumble.*

FRUIT SALAD

1 cup green apples
1 cup cut pineapple
1 banana
3-4 cup salad dressing
3 oranges

Use the following brands of pickles if you wish to obtain the best results in salad making:

W & W GREEN BEAUTY,

ANDALUSIA, ALABAM GIRL AND PORT

In Bottles, Cans, Kegs and Barrels

"DELIGHT IN EVERY BITE"

A Montgomery Product

W & W PICKLE AND CANNING CO.

BELLE MEADE BUTTER

"The Daily Spread For The Daily Bread"

RAY COAL COMPANY
DOGWOOD—MONTEVALLO and BRILLIANT
Our Quality Is Second To None
Phone 2613

PATRONIZE OUR ADVERTISERS

½ cup nut meats
8 lettuce leaves

Cut fruit in small slices. Mix with salad dressing, and arrange on lettuce leaves. Serves 8 people. —*Audette Dickerson.*

FRUIT SALAD

Take one banana and one apple and one slice pineapple. Cut up fine and mix together. Make a dressing of one egg with beating. Add two tablespoonsful of flour and two tablespoons of sugar, ¼ cup of vinegar and ½ half cup water. Cook till thick then add one half cup sweet milk and pour over fruit. Place on lettuce leaves. Serves 5. —*Mrs. Z. L. Cannon.*

FRUIT SALAD

2 oranges
3 bananas
½ pound malaga grapes
4 slices pineapple, cubed
12 walnuts

Mix fruit and serve salad dressing on top.
—*Mrs. Wallace Prestridge.*

FRUIT SALAD

½ lb. grapes
1 grape fruit
1 head lettuce
2 pears
1 orange

Wash, peel and remove seeds from all fruit; cut grapes into halves, pears in lengthwise pieces, grape fruit and oranges into sections; chill until ready to serve. Serve on lettuce leaves with salad dressing. —*Mrs. P. H. Gilson.*

POTATO SALAD

Select two medium sized potatoes or three small ones. Cut in dice, then boil, when done, let cool, add to this ½ sour pickle chopped fine, 1 hard boiled egg chopped, ½ green pepper or pimento, 1 cup celery, also chopped very fine, enough mayonnaise to mix ingredients together, salt, pepper. Place in ice box until cold, serve on lettuce leaves. —*Mrs. J. H. Mayfield.*

MOLDED FRUIT SALAD

1 small can pineapple
1 cup nuts
½ box gelatin

To ½ box gelatin add ½ cup mild vinegar, 1 cup boiling water, 1 cup pineapple juice, juice of one lemon, ½ cup sugar, teaspoon salt, add white cherries, other fruit and nuts. Makes 12 molds, serve on lettuce leaves with mayonnaise.
—*Mrs. Clare Clark*

GRAPE FRUIT SALAD

Cut three grapefruit in halves, crosswise. With a sharp knife cut out the meat so that it can be cut in blocks if possible. Pare and cut in blocks two or three apples, quarter pound of nuts, quarter pound of white grapes, about half a bunch of cleery. Take the smallest choicest leaves of lettuce and line the six grapefruits with them, mix the salad well with mayonnaise dressing and serve in the lettuce lined cases.
—*Mrs. Ben Johnson.*

NUT SALAD

Take equal portions of English walnuts, hickory nuts and pecans. Add twice as much celery as there are nuts. Pour over a good salad dressing and serve on lettuce leaves. —*Lovie Rumble.*

APPLE NUT SALAD

Peel four large apples and cut into dice. 1 cup of pecans. Some celery chopped fine. Mix with the following cream dressing:

Yolks of two eggs
1 teaspoonful of salt
½ cup sweet milk
2 tablespoons sugar
A little butter

Cook in a double boiler until thick, then add four tablespoonsful vinegar.
—*Alice Sumlin.*

NEW YORK SALAD

4 slices pineapple
½ cup nuts chopped
Cream mayonnaise
½ cup celery
2 sunkist oranges
Lettuce

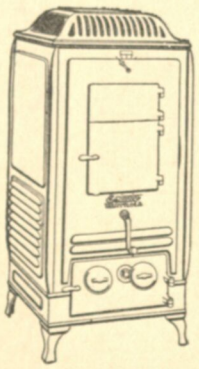
Arrange slices of pineapple on nests of lettuce leaves. Cut celery in slender strips one and one-half inches long, and mix with the nut meats. Pile in center of pineapple and garnish with four sections of orange, free from membrane, laid symmetrically one pineapple. Pass dressing separately. —*Mrs. M. R. Cole.*

Bed Room, Dining and Parlor Suites, Wood, Iron and Brass Beds, Springs, Mattresses, Chairs and Rockers, Pathe Phonographs and Records.

BURNHAM & SONS

24 South Court and 108-110 Lee St. Phone 2150

"We will divide the payments for you—no club fees"



PAINT AND PROTECT

Use DuPont Paints and Varnishes when you brighten up the kitchen. Bright Cheery results at small costs. Come in and let us explain. A full line of Building Supplies Lime—Cement—Plaster—Roofing Hardware, Etc. Agents

Estate
HEATROLA

CENTRAL CEMENT & SUPPLY CO.

Phones 4265-4266
30 Commerce St.

ALABAMA BANK AND TRUST CO.

Montgomery, Ala.

Capital $300,000.00

Surplus and Profit $60,000.00

FOURTH NATIONAL BANK
Montgomery, Ala.

VEGETABLES

"A good digestion waits on appetite, and health on both."—Shakespeare

CREAMED CELERY

Scrub the celery, cut into ½ inch pieces. Place in a granite utensil cover with boiling water and steam until tender (usually about 45 minutes). Serve with white sauce.

—*Lessie Jones.*

MARSHMALLOW POTATO

6 medium sized sweet potatoes boiled in jackets until soft. Remove skin and mash. To this add 1½ cups sugar, 3 whole eggs, 1 tablespoon butter, a pinch of salt, ½ spoon spice or nutmeg. Mix well and put in dish and cover with marshmallows. Bake golden brown.

—*May Huson.*

CANDIED YAMS WITH MARSHMALLOWS

Peel and slice your yams and place in a pan add butter and enough sugar to cover. Cook in moderate oven. When done remove from oven and cover yams with marshmallows. Put back in oven and leave until marshmallows are a golden brown. Serve hot.

—*Mrs. Geo. A. Meadows.*

TOMATOES STUFFED WITH CORN

6 tomatoes
1 tablespoonful chopped green peppers
1½ tablespoon corn flour
½ teaspoon salt
Few grains pepper
1 tablespoon chopped onion
1½ tablespoons butter
½ cupful green corn (boiled)
¼ teaspoon paprika

Cut off tops of tomatoes and remove pulp. Cook onion and pepper in butter and add tomato pulp. Stir in flour and add corn and seasoning. Stuff with mixture and bake until tomatoes are soft.

—*Alice Sumlin.*

SCALLOPED EGGPLANTS

2 medium sized eggplants
2 cups cracker crumbs
½cup milk
1 tablespoonful butter
½ cup ground cooked ham
1 egg
½ teaspoon sugar
Salt and pepper to taste

Boil eggplants until tender. Peel, cut in small cubes. Add pepper, salt, sugar, butter and ham. Put layer of eggplant in buttered baking dish, then layer of cracker crumbs. Repeat until all is used. Beat egg, add milk and pour over eggplants. Bake in moderate oven 30 minutes. Serve while warm.

—*Mrs. Emmitt A. Barnes.*

POTATOES FOR SEVEN DAYS A WEEK:

SUNDAY—They should be mashed, and broken with a potato whip, moisten with milk and butter, and beaten until very light.

MONDAY—Bake them in their skins. They should be washed clean, baked in a good hot oven and served at once.

TUESDAY—They may be peeled and baked with a roast. When the meat is within half an hour or so of being done, lay them in the gravy until they are nice and brown.

WEDNESDAY—Served Kentucky style. They should be sliced and put in cold water for half an hour, put in a pudding dish with salt, pepper and milk, and baked one-half hour.

THURSDAY—Serve them fried whole. Peel and boil them, roll in beaten egg, then in cracker crumbs, and fry in butter.

FRIDAY—Peel them. Drop in boiling water until done. Have ready in a sauce pan hot cream (or good milk) butter, parsley, pepper and salt. Pour water off boiled potatoes, cover with this, and let it stand a few minutes. Serve.

SATURDAY—Boil the potatoes in their skins and season.

—*Mary A. Willaman*

IN BAKING POTATOES

Scrub well with a stiff brush, wipe well with a dry cloth and rub over with lard or drippings. After they are baked the skin can be removed so there is absolutely no waste. I bake Sweet Potatoes in the sameway.

—*Mrs. A. W. Lyda*

Drink Grape Vine and 9 other Fruit Flavors
In Big Bottles 5c
We Make a Specialty of Home Trade; Cheaper by the Case
Phone 1281 For Best Drinks
Order a Case, drink 6 bottles, if not satisfactory we will refund the price of the whole Case

CAPITOL CITY BOTTLING CO.

830 South McDonough St.

MONTGOMERY MATTRESS FACTORY

Old Mattresses and rugs cleaned and renovated like new.

Awnings and Seat Covers made to order.

Phone 2090

CHESNUTT'S TATER FLAKES

E. C. Chesnutt, Owner
"THEY ARE SMACKING GOOD"
Made in the Famous Tater Flake Machine—
—Cooked Right Before Your Eyes
17 South Perry Street—Telephone 9378
"Cleanliness" is Our Motto
Montgomery, Ala.

(*Great Oaks From Little Acorns Grow*)

PORTEOUS & POLLAN, Inc.

Everything in

DRY GOODS, LINENS, NOTIONS

Phone 4280 117 Dexter Ave.

FOURTH NATIONAL BANK
Montgomery, Ala.

BREAD, MUFFINS, ETC.

"One little simple song we sing,
To bride but newly wed
Just make the best of everything,
Especially of bread."

WAFFLES

One pint sour milk
1 tablespoon melted butter
Flour to make thick batter
1 teaspoon salt,
3 eggs beaten separately
1 teaspoon soda dissolved

Sweet milk may be used, in which case substitute two teaspoonsful of baking powder for the soda.

—Pauline Finney.

WAFFLES

1 pint flour
1 cup sweet milk
Pinch salt
2 eggs
1 tablespoon baking powder
1 tablespoon melted lard

Beat eggs well, add milk, then flour, baking powder, salt and lard last. Fry in well greased hot irons, butter and serve hot.

—Mrs. M. R. Cole.

WAFFLES

1½ cups flour
½ teaspoon salt
1 cup thin cream or rich milk
Whites 2 eggs beaten dry
2 level teaspoonfuls baking powder
Yolks of two eggs
4 tablespoonfuls melted butter

Sift the dry ingredients together, three times. Beat the yolks of eggs. Add the butter and milk and stir into the dry ingredients. Add the whites of eggs. Bake in a hot well-buttered waffle iron. When one side of waffle is well-browned, turn the iron to brown the other side.

—Mrs. H. A. Davis.

BISCUITS

2 cups of flour
2 level tablespoons lard
About 3-4 cup milk
4 teaspoons baking powder
1 teaspoon salt

Sift flour, salt and baking powder. Put in fat and mix well. Add milk and knead slightly. Roll and cut. Bake in quick oven. Makes 20 medium sized biscuits.

—Mrs. Wilfrid Collette.

FIVE HOUR ROLLS

Wash well and cook enough Irish potatoese to make 1 cup, peel and mash fine, add 1 cup of water in which they boiled. Dissolve 1 yeast cake in 1 cup lukewram water, add this to potato and 3-4 cup of sugar. Set aside to rise, after it doubles itself (set on ice or do not use at once), take 6 cups of flour, 1 tablespoon of lard, good pinch salt, 2 eggs beat a little. Stir up yeast mixture, add to flour, and make soft biscuit dough. Roll out about ½ inch thick and double half over. Put in pan 3-4 inches apart. Let them set about two hours, then bake.

—Mrs. L. E. Coffman

PARKER HOUSE ROLLS
(3 hours)

2 cups milk
1 teaspoon salt
2 tablespoons sugar
¼ cup butter
1 cup compressed yeast
¼ lukewarm water
6½ cups flour (more or less)

Mix yeast with lukewarm water. Scald the milk and add the butter, sugar and salt; when lukewarm add the dissolved yeast. Add enough flour to make a drop batter. Beat well and let rise until double in bulk. Add enough more flour to make stiff dough. Knead and let rise until double in bulk. Roll out to about 1 inch in thickness, cut with cooky cutter, spread with melted butter and crease in middle with knife handle Fold double their size. When ready to bake brush with milk or slightly beaten egg. Bake in hot oven 12 or 15 minutes.

—Mrs. B. K. Dorman.

MONTGOMERY FAIR

Entrance at Court Sq. Dexter Ave., Monroe Street

A Great Store For Over Fifty Years—A Greater Store Today

J. N. Perry *M. S. Perry*

PERRY & PERRY PLUMBING CO.

PLUMBERS AND GAS FITTERS

REPAIR WORK A SPECIALTY

All Work Guaranteed

Telephone 2664 114-A N. Perry St.

Montgomery, Ala.

ANDERSON LUMBER COMPANY

Manufacturers

YELLOW PINE LUMBER AND BUILDING MATERIAL

Phones 4100 and 4101

Montgomery, Ala.

Nashville, Tenn. Montgomery, Ala.

FLETCHER-WILSON COFFEE CO.

Successors to MUTUAL COFFEE CO.

COFFEE ROASTERS AND MANUFACTURERS

Recleaners and Dealers in Peanuts

Montgomery, Ala.

DRINK "ST. REGIS"

MORE CUPS—BETTER COFFEE

Roasted in Montgomery, Ala.

FOURTH NATIONAL BANK

Montgomery, Ala.

OATMEAL BREAD

1 cup milk
1 teaspoon salt
1 cup rolled oats
2½ cups flour
1-3 yeast cake

Scald liquid, add salt and pour oats, cool half hour, add yeast mixed with ¼ cup lukewarm water and flour. Bake.

—Mrs. T. E. Banks.

NUT BREAD

1½ cups sifted white flour
1½ cups sifted whole wheat flour
½ cup chopped nut meats
3 level teaspoons baking powder
1 level teaspoon salt
2 teaspoons sugar
1 3-4 cups sweet milk

Mix and bake the same as Colonial bread.

—Mrs. J. W. Puckett.

GRAHAM NUT BREAD

2 cups of white flour
3 teaspoons baking powder
1 cup nuts
1 cup milk
1 cup Graham flour (not sifted)
1 teaspoon salt
1 cup sugar
1 egg

Mix dry ingredients and then add milk and egg well beaten. Let raise ten minutes and bake in a moderate oven 45 minutes.

—Mrs. Eugene Edington.

BROWN BREAD

2 eggs (beaten separately)
2 teaspoons salt
4 tablespoons sugar
2 tablespoons butter
1 cup molasses
2 cups boiling water with 1½ teaspoons soda dissolved in it
2 cups graham flour (not sifted)
½ cup meal

Put in well greased cans and steam one hour.

I often stir in one cup of raisins, which makes this fine.

—Rose Torries.

CORN BREAD

Sift one and one-half cupfuls of cream meal in a bowl, add one tablespoonful of flour, scant half a teaspoonful of salt, one teaspoonful of sugar, one teaspoonsful of baking powder, one-fourth teaspoonful of soda. Mix with two cups of sour milk and one egg, beat well pour into a hot well greased pan (iron pan is best) and bake in hot oven.

—Mrs. E. A. Meredith

JUST CORNBREAD

Beat 1 egg until light, add 1 teaspoon baking powder, 1 teaspoon salt, 1 teaspoon sugar, 3-4 teaspoon soda, 1 cup sour milk. Beat together well, then stir in 1½ cups sifted meal. Add 1 tablespoon melted lard and beat just as you would cake. Put into a well greased pan and bake in a very hot oven until well done.

—Mrs. W. D. Grafton.

SOUTHERN CORNBREAD

1 pint cornmeal
1 pint buttermilk
1 egg
1 teaspoon soda
1 teaspoon salt

Put milk in a bowl, add salt and soda; stir and add some meal, beat it in and add more meal until all is used. Break in the egg when the meal is well mixed and beat well. Have frying iron very hot and well greased. Bake in a quick oven until brown. Turn out and serve hot.

—Sarah Barrett.

CORN MEAL MUFFINS

¼ cup butter
¼ cup sugar
2 eggs, well beaten
1 cup milk
1½ cups corn meal
1½ cups flour
½ teaspoonful salt
4 level teaspoonfuls baking powder

Cream the butter, add the sugar and the eggs. Sift together three times, the meal, flour, salt and baking powder. Add these to the first mixture alternately with the milk. Bake about twenty-five minutes in a hot, well-buttered muffin pan.

—Mrs. R. H. Anderson.

COMPLIMENTS OF A FRIEND

For Best Results Use

Hunts Quality Fruits, Win You Jellies and Preserves

Scudder's Maple Syrup, Roller Champion Flour

WINTER LOEB GROCERY CO.

EXCLUSIVE DISTRIBUTORS

J. W. Hicks, President *E. F. Hicks, Sec'y-Treas.*

Hicks Antique Furniture Repair Shop, Inc.

THE HOME OF FINE WORK

All Kinds of Refinishing and Antique Furniutre

Antique Furniture Bought, Sold and Exchanged

215 Dexter Avenue Phone 4250

Montgomery, Ala.

OWNED AND OPERATED BY MONTGOMERIANS

FORD RENTAL SERVICE CO.

DRIVE IT YOUR SELF

31 Washington St. Phone 4710

We Keep Our Dollars In Montgomery

FOURTH NATIONAL BANK

Montgomery, Ala.

CORN MEAL SOUFFLE

Into one pint hot milk stir one scant cup meal till it thickens and begins to bubble. Remove from the fire and add one tablespoon butter, half teaspoon salt, yolks of four eggs. Fold in four whites beaten stiff. Bake about twenty-five minutes. Serve hot in baking dish.

—Mrs. Ben Johnson.

SLOW PROCESS BREAD

1 cup scalded milk
1 tablespoon sugar
1 teaspoon salt
¼ cup lukewarm water
1 cup cold water
1 tablespoon lard
¼ cake compressed yeast
6 or 6½ cups flour

Method: Soak the yeast in lukewarm water. Scald the milk and pour over salt, sugar and lard in bowl. When dissolved, add cold water. When lukewarm, add dissolved yeast and enough flour to make a drop batter. Beat until smooth. This sponge must stand several hours or over night to rise; put in a warm place until very light. Shape into loaves and let rise in a warm place until double in bulk. Bake in moderate oven forty-five minutes.

Mrs. Alberta Schaefer.

CURRANT TEA RING

2 cakes yeast (compressed)
1 cup scalded and cool milk
1 cup lukewarm water
1 tablespoon sugar
6 tablespoons lard or butter
3 eggs
7 cups sifted flour
½ cup sugar
½ teaspoon salt

Method: Dissolve yeast and one tablespoon of sugar in lukewarm water. Add three cups of flour and beat until smooth. Add lard and sugar (creamed) and eggs beaten light. Add the rest of the flour and set aside until the dough is double in bulk. Roll out in oblong pieces one-fourth inch thick, brush with melted butter; sprinkle with brown sugar, cinnamon and raisins. Roll lengthwise, with scissors cut three-fourths inch slices, cover, let rise, one hour or until light. Bake twenty-five minutes.

—Mrs. A. E. Bradshaw

CINNAMON ROLLS

3 cups milk
3 tablespoons sugar
¼ cup butter
1 teaspoon salt
1 cake compressed yeast
¼ cup lukewarm water
6½ cups flour
1 teaspoon cinnamon

Method: Mix yeast with lukewarm water. Scald milk and add butter, sugar, salt. When lukewarm, add dissolved yeast. Add enough flour to make a drop batter. Beat well and let rise until double in bulk. Add enough flour to make stiff dough. Knead and let rise until double in bulk. Roll out to one-half inch in thickness. Spread with butter and sprinkle with sugar, and cinnamon. Roll up the dough and cuf off the rolls one inch thick. Place in buttered pans let rise and bake 20 minutes. When cool they may be iced with an icing made of powdered sugar and cream flavored with vanilla.

—Miss Bertha Morris

NUT ROLLS

2 cups scalded milk
1-3 cup butter
1-3 cup sugar
1 teaspoon salt
1 cake yeast dissolved in ¼ cup lukewarm water
2 eggs
flour
3 tablespoons butter
1 cup brown sugar
1 cup walnuts or pecans

Method: Add sugar, butter and salt to milk. When lukewarm add dissolved yeast and 3 cups flour. Beat well and let rise, add beaten eggs and enough flour to knead, let rise until light. Roll out to one-fourth in. thickness. Sprinkle with chopped nuts and press in with rolling pin. Spread with butter, sprinkle brown sugar. Roll up like jelly roll. Cut in 3-4 in. pieces and place flat side down in buttered pans.Let rise in a warm place. Bake 25 min. in hot oven. Remove and pour over rolls one or two tablespoons of syrup made by boiling one cup of brown sugar, ¼ cup water, 2 tablespoons butter, until quite thick. Sprinkle with few chopped nuts and place under broiler a few seconds until tops of rolls brown. Remove from pans at once.

—Miss Alice Wilderson

PIES AND PASTRIES

"She may dress in silk, she may dress in satin
She may know the language, Greek and Latin;
May know fine art, may love and sigh,
But she is no good if she can't make pie."

A BRIDE'S PIE CRUST
(One that never fails)

1 cup shortening
½ cup boiling water

Cream until cold. Let stand half an hour. Add three cups of flour and pinch of baking powder and salt. Roll thin and fill pans.

—Mrs. W. D. Grafton.

PIE CRUST

½ cup Mazola or Wesson oil
½ cup corn starch
1¼ cups sifted flour
¼ cup ice water
1 teaspoon salt
1¼ teaspoons baking powder

Have fat very cold, put in bowl with ice water, sift together corn starch, flour, salt, and baking powder and gradually add to the fat and water. Mix until it forms a stiff dough, chill and use use as required.

—Sarah Barrett.

CREAM PUFFS

1 cup hot water
½ cup butter
1½ cups sifted flour
5 eggs

Heat butter and water until water boils. Add the flour and mix thoroughly. Cook from 3 to 5 minutes. Cool and add eggs unbeaten. Beat until thoroughly mixed. Drop by tablespoons on buttered baking sheets and bake in a moderate oven (about 325 degrees) from 30 to 35 minutes. When cold open and fill with whipped cream or cream filling. (Makes about 12 large puffs.)

CREAM FILLING

1-3 cup flour
2 cups scalded milk
2 eggs
1½ teaspoons butter
3-4 cup sugar
1-8 teaspoon salt
1 teaspoon vanilla

Moisten flour with a little cold milk, add this to the hot milk. Cook 15 minutes in double boiler. Beat eggs, sugar and salt together. Add to hot liquid then add butter. Return to double boiler and cook until egg thickens. Remove from fire. When cool add flavoring. Place inside cream puff shells.

Mrs. Wilfrid Collette.

PRIZE WINNING CREAM PUFFS

Melt ½ cup butter in one cup of hot water, while boiling, add one tablespoonful of flour, remove from stove when cool stir in three (3) eggs, one at a time without breaking. Drop by small spoonfuls on tins two inches apart, bake twenty minutes (time is most important) in moderate oven.

Cream Filling For Same

One half pint of milk, one egg, three tablespoonfuls of sugar, two large spoons of flour, mix and cook in double boiler, when cool flavor with lemon or vanilla.

When puffs are done, open one side with sharp knife and fill with this.

—Rose Torres

BANANA FRITTERS

1 cup flour
2 teaspoons baking powder
1 tablespoon sugar
¼ teaspoon salt
1 egg
¼ cup milk
1 tablespoon lemon juice
3 bananas

Mix and sift dry ingredients, add others in order. Force bananas through a sieve before adding, beat thoroughly, drop by spoonfuls into hot fat. Serve hot with powdered sugar and few drops of lemon juice.

—Mrs. P. H. Gilson

BAKED CUSTARD

1 qt. milk
½ cup sugar
6 eggs
1-8 teaspoon salt

Mix sugar, eggs and salt; add milk and strain into buttered molds or cups. Set in a deep pan, filled two-thirds of the way to the top of the molds with water. Bake in a moderate oven; when knife blade cut into custard comes out clean, the custard is ready.

—*Ongelique Lewis.*

CARAMEL CUSTARD
(For One Custard)

1 cup sugar
1 cup milk
1 teaspoon flour
3 eggs
½ teaspoon vanilla

Melt the sugar stirring carefully to prevent burning. Beat the yolks and one white till light, add 1 cup of milk, in a little of which the flour has been smoothly mixed, and stir well together. Into the melted sugar pour the eggs and milk slowly, stirring hard. Stir and cook till smooth and thick. When smooth add one-half teaspoon vanilla. Pour into a rich crust which has been previously baked, and bake until firm. Cover with a meringue made from the two remaining whites, and return to the oven until nicely brown.

—*Carrie W. Howard.*

BANANA CUSTARD

Yolks of two eggs
1 cup of sugar
1½ teaspoons vanilla flavor
1½ cups of boiling water
1 tablespoon of cornstarch
1 lump of butter
½ can of cream
Boil custard until thick
1 layer wafers. 1 layer bananas. I layer custard

Whip whites of eggs good, cover top of custard. Brown meringue. Don't let bananas cook, serve cold. Cocoanut can be used the same way.

—*Nettie Wood.*

CHOCOLATE PIE

Yolks of 4 eggs
2 cups sugar
2 cups cold water
6 teaspoons of flour
6 tablespoons chocolate
1 pinch salt
Vanilla to flavor

Mix chocolate and sugar before adding water. Let cook until thick and pour on cooked crust cover with meringue made from whites and brown

—*Viola Tinsley.*

CHOCOLATE PIE

1 cup sugar
2 tablsepoons chocolate
2 egg yolks
1 cup milk
1 tablespoon butter
2 tablespoons flour

Cook until thick. Have pastry cooked.

—*Mrs. Wallace Prestridge.*

CHOCOLATE PIE

Mix together one cup sugar, one cup hot water, five tablespoons cornstarch and boil in double boiler until thickened, stirring constantly. Add one tablespoon butter, remove from fire and add two egg yolks well beaten, and one-half cup grated chocolate. Bake in crust and top with meringue made with two egg whites.

—*Mrs. J. I. Clark.*

CHOCOLATE FILLING FOR PIE

1 cup sugar
2 tablespoons of cocoa
1½ cups sweet milk
Yolks of 3 eggs
Butter size of an egg

Cook in double boiler until thick.

—*Mrs. T. E. Banks.*

LEMON PIE

3-4 cup sugar
1 cup boiling water
2 tablespoons cornstarch
2 tablespoons flour
2 egg yolks slightly beaten
4 tablespoons lemon juice
Grated rind of 1 lemon
1 teaspoon butter
Few grains salt

Mix sugar, cornstarch, flour and salt, add boiling water gradually, stirring constantly. Cook over hot water until mixture thickens; con-

SOUTH COURT STREET DELICATESSEN

Jake Hasson *Eli Hanan*

20 South Court St.

Free Delivery

When You Want Good Things to Eat

Phone 341 or 342 for Quick Delivery

Drugs, Prescriptions, Toilet Articles, Kodaks, Films, Developing

We Will Appreciate Your Business

J. JOHNSTON MOORE

4 Dexter Ave. Phone 362-363

Free Delivery

Established 1892

THE PATRICK P. BAILEY CO.

PRACTICAL PLUMBERS, STEAM
AND GAS FITTERS

Telephone 545 219 Dexter Ave.

Montgomery, Ala.

S. LEVY

121 Bibb St. Phone 9247

High Grade Shoe Repairing at

Reasonable Prices

Satisfaction Guaranteed

Montgomery, Ala.

FOURTH NATIONAL BANK
Montgomery, Ala.

tinue stirring. Add lemon juice, rind, butter and egg yolks. Line a pie pan with rich paste, wet edges and lay around a run of pastry one inch wide; flute edge. Cool mixture and turn in lined pan. Bake in a moderate oven, cool slightly, spread with meringue, return to oven to bake and brown meringue.

—Mrs. Thos. Manuel.

LEMON MERINGUE PIE

1 cup water
1 cup sugar
2 heaping teaspoons cornstarch
2 eggs
The juice and grated rind of 1 lemon
A pinch of salt
2 tablespoons sugar for meringue

Paste

Boil the water and sugar together, add the cornstarch moistened with a little cold water, and cook five minutes. Then put in the yolks of the eggs, the lemon juice, rind and salt. Cool slightly and pour into a perviously baked crust. Cover with a meringue made by beating the whites of the eggs with the two tablespoons of sugar. Put into a moderately warm oven to set and brown the meringue.

The reason so many meringues are failures is because they are baked in too hot an oven and consequently browned before the white of the egg has had time to set all the way through.

—Mrs. R. H. Anderson.

LEMON PIE

Pastry—Line a pie plate with paste made of one and one-half cups pastry flour, one-half teaspoon salt, five tablespoons level lard, and about four and one-half tablespoons of ice water. This is enough for several pies. Prick the bottom so that air caught underneath may escape during baking. Bake in a moderate oven.

Filling—Use a standard half pint measuring cup and take all measurements levels. Mix together three-fourths cup sugar, three tablespoons cornstarch, one tablespoon bread flour, and then wet with three-fourths cup boiling water. Boil in a double boiler until thickened, stirring constantly. Add one tablespoon butter. Beat yolks of two eggs until light and lemon colored. Add grated rind of one lemon and three full tablespoons lemon juice. Remove thickened mixture from the fire and add egg yolk and lemon. Allow mixture to cool slightly and then pour into already baked crust. Beat the whites until stiff adding gradually one-half cup sugar, heap the meringue lightly on the pie and return to over about one minute until it browns delicately.

—Ruth Haire

CHOCOLATE PIE

For chocolate pie use one-half cup grated chocolate, one cup hot water, two tablespoons butter, one cup sugar, five tablespoons cornstarch and two egg yolks. Combine sugar and cornstarch and proceed as with lemon filling.

—Ruth Haire.

LEMON PIE

2 tablespoons cornstarch
3-4 cups sugar
1 teaspoon butter
3 tablespoons lemon juice
2 tablespoons flour
1 cup boiling water
2 egg yolks
Grated rind 1 lemon

Mix cornstarch, flour and sugar. Add boiling water, stirring constantly. Cook two minutes. Stir in butter, egg yolks, lemon juice and rind. Let cool. Line a plate with pastry and fill with lemon mixture. Bake until pasrty is brown. Cool slightly. Cover with meringue and brown in a moderate oven.

—Mrs. H. A. Davis.

MOLASSES PIE

1 cup molasses
2 eggs
½ cup sugar
Lump of butter size of walnut

Beat well and place on rich crust, flavor with nutmeg.

—Mrs. A. H. Cox.

LEMON PIE

Chatwin Special

Grate the rinds of two lemons, add cup and half of sugar, one tablespoon cornstarch, stir it well together. Add yolks of three well beaten eggs, then add juice of two lemons, two cups of milk and butter the size of walnut; cook until proper thickness. Pour into cooked pie crust and add the whites of eggs beaten to stiff froth, put into oven and brown.

—Mrs. Sam Chatwin

CRYSTAL ICE & COLD STORAGE CO.

Directors:

S. J. Cassels, Hartwell Douglass, Leo. Klein, Z. C. Lewis
E. J. McAdam, L. H. Moore, F. B. Sale
Phone 4248

IT PAYS ALL-WAYS

To Build With Brick

EXCELSIOR BRICK CO.

Members:
National Furniture Warehousemen's Association
Southern Warehousemen's Association
ALABAMA MOTOR TRANSFER & WAREHOUSE CO.
Distribution—Hauling—Packing—Storing
Corner N. Lawrence and Randolph Sts. Telephone 99
E. C. Lowry Montgomery, Ala.

Sales — EXIDE — Service

"The Long Life Battery"

UNITED BATTERY SERVICE CO.

"Let US Be Responsible For Your Battery Performance!"
Phones 17 and 18 509-511 Bibb St.

Phone 5137 Residence Phone 2281-W

C. M. PERRY & CO.

CONTRACTING, PLUMBING AND FITTING

10 South Perry Street

Montgomery, Alabama

THE DUSKIN AGENCY, Inc.

Agents

REAL ESTATE AND INSURANCE

Phone 92 Montgomery, Ala.

FOURTH NATIONAL BANK
Montgomery, Ala.

SANDWICHES

"Almost anything that you can find
Will make a sandwich to suit your mind;
Of fruit, or fowl or flesh or fish,
You'll surely find here, the one you wish."

A NICE MEAT SANDWICH

1½ pounds of fresh pork roast, boil until tender, then grind the meat, salt and pepper to taste. Medium size bottle of chili sauce. Mix well and spread on thinly cut bread.

—Mrs. Paul H. Anderson.

POTTED CHEESE SANDWICH

Place between two thin slices of white or brown bread, a filling made of potted cheese and chopped stuffed olives, mixed together with a little salad dressing. Chopped nuts and lettuce may be added. *—Mrs. O. N. Cloud.*

FRUIT SANDWICHES

Equal parts of finely chopped nuts, dates and raisins. Moisten with grape juice or lemon to form a paste. Spread on thin slices of buttered bread. *—Nettie E. Houston.*

CHEESE SANDWICHES

Run cheese through the meat grinder, thin and cream with salad dressing. Add at least one-half teaspoon salt to each one-half pound of cheese. Mix well and when thinned sufficiently spread on bread.

A little mustard and other spices gives this a piquant flavor.

Oilves chopped up and added makes a pleasing variation.

Homemade chow-chow also gives a goood combination.

We all know how good pimentoes are with cheese.

Cheese-nut sandwich filling is especially good Cut the nuts finè and add to the creamed cheese.

As to different ways of serving—Spread filling on thick, add another piece of bread, spread on more filling, add more bread, etc., until you have added three pieces of bread. Now cut crosswise, slicing like cake. Cut your bread lengthwise, spread on filling and roll, tying with ribbon. Alternate brown and white bread until the stack is square. Cut in thin slices and put together crosswise. Slice again and put together in checkerboard fashion. Various shapes, round rectangular, oblong, etc., can easily be made and there are any number of attractive cutters in the shops. *—Lucile Bair.*

CHEESE BISCUITS

Roll out biscuit dough thin, sprinkle with cheese, roll up like jelly roll, bake, slice and serve with coffee or tea.

—Mrs. William Thad Roberts.

CHEESE DISH FOR TEA

2 tablespoons butter
4 tablespoons bread crumbs
1 cup milk
3 eggs
½ lb. cheese

Cut the butter and cheese in bits, put in a bowl with the bread crumbs. Scald the milk and pour over this; then add the well beaten yolks and a pinch of salt. Mix, cover and place on back of stove stirring until dissolved; then add the stiffly beaten whites of the eggs, pour in a buttered pie pan and bake in a quick oven for twenty minutes Serve hot. Mustard may be served with this.

—Mrs. Paul Manning

To Kill
Flies, Ants, Mosquitos or
other troublesome insects.

SPRAY
SWEET DREAMS
They die while you look

Ask for:
Improved Formulae–Blue Lable

WHAT GAS WILL DO–

Just what will a thousand cubic feet of gas do? This question was put to an engineer the other day and he gave the following answers:

Bake fifty one-pound loaves of bread in the home.
Broil seventy three-pound steaks.
Heat enough water for shaving for 1,000 days.
Prepare about 135 single meals in a restaurant.
Light two cigars a day for 500 years.
Boil 315 gallons of water.
Roast enough coffee to last a person drinking two cups a day for 70 years.
Barbecue enough ham to make 1,750 sandwiches.

COOK WITH GAS

And sleep an hour later

ALABAMA POWER COMPANY

CAKES AND COOKIES

"We'll mix and bake the dainty cake
And beat the frosting light;
The sweetest plan to please a man,
Is through his appetite."

SPONGE CAKE

Break six eggs into a bowl, add one cup of sugar. Beat eggs and sugar together for twenty minutes and add one and one-fourth cups of sifted flour, one teaspoon of baking powder, flavor with almond extract, bake in bread pan in moderate oven, spread with icing.

—Mrs. A. E. Meredith.

STRAWBERRY SHORTCAKE

2½ cups sifted pastry flour
2½ level teaspoonfuls baking powder
½ teaspoonful salt
½ cup shortening
About 3-4 cup milk
Butter
2 baskets strawberries
Between 1 and 2 cups granulated sugar
1 cup or more double cream

Hull, wash and drain the berries; reserve a few choice berries to garnish the top of the cake; cut the rest in halves and mix with the sugar. Beat the cream and set aside to chill. Sift together three times, the flour baking powder and salt; work in the shortening; then mix to a soft dough with the milk. Spread the mixture in two layer cake pans. Bake about twenty minutes. Turn one cake out on a hot plate, spread liberally with butter, pour on part of the berries; cover with the second cake, also spread with butter, pour over rest of the berries and put the whipped cream above, with the whole berries here and there.

—Mrs. R. H. Anderson.

STRAWBERRY SHORTCAKE

Beat whites of 6 eggs to a partial froth; add one-half teaspoon cream tartar, continue beating until stiff and dry, then add 1 cup sugar gradually, beat again until mixture will hold its shape add gradually another cup sugar, beating only lightly this time. Flavor to suit taste. Put this in two layer cake pans and bake very slowly from 35 to 50 minutes. Have berries and sugar crushed, mixed with one-half pint cream, whipped very stiff, putting this between the layers.

—Ruth Haire.

WEDDING CAKE

Eggs, 12 whites
Sugar, 3 cups
Butter, 1 cup
Sweet milk, 1 cup
Flour, 5 cups
Vanilla extract, 1½ teaspoons
Baking powder, 1½ teaspoons

Beat butter to a cream; then gradually beat in sugar, sift flour and baking powder five times then add to butter and sugar, add cup of milk and beat until light, then add the well beaten eggs, folding in lightly.

—Carrie W. Howard.

NOTE:—The wedding cake recipe was brought from England by Mrs. Howard's grandmother and every girl in the family for four generations had their wedding cakes baked by this formula.

ANGEL FOOD

11 eggs, whites (must be fresh yard eggs)
1½ cups sifted flour
1 cup sugar, sifted
1 teaspoon cream tartar
1-8 teaspoon salt
1 tablespoon water

Sift salt and flour five times and sugar three times.

To mix: Beat eggs until stiff. Add cream tartar with spoon of water, when eggs are half beaten. Sift sugar in very slowly beating all the while. Stir flour in slowly. Place in warm oven and let bake fifteen minutes then bring to moderate heat and bake forty-five minutes. Leave in pan until cold.

—May Huson.

APPLE SAUCE CAKE

1 egg
½ cup butter or part lard

1 teaspoon cloves
1 teaspoon vanilla
1 cup chopped raisins (if desired)
1 cup sugar
1 teaspoon cinnamon
1½ cups of apple sauce
2 scant teaspoons soda

Mix egg, sugar, and shortening and spice then stir in apple sauce, vanilla, soda (dissolved in little warm water), then add flour and raisins. Bake from 45 minutes to one hour in moderate oven. Test with toothpick.

—Mrs. Eugene Edgington.

APPLE SAUCE CAKE

½ cup butter
1 cup sugar
1 egg
1 3-4 cups flour
1½ teaspoons cinnamon
½ teaspoon cloves
1 cup hot sweetened apple sauce
1 cup chopped raisins
1 teaspoon soda 1-3 cup walnuts
1 teaspoon flavoring

Mix the usual way, adding soda to hot apple sauce. Put into a square pan and sprinkle with sugar. Bake in moderate oven thirty minutes.

—Mrs. Sam Chatwin.

DEVIL'S FOOD CAKE

1½ cups sugar
1 cup sweet milk
1 teaspoon soda 2½ cups of flour
2-3 cup butter (scant)
3 eggs
1 teaspoon vanilla

Cream butter and sugar together, then add beaten eggs. Sift the flour and soda together at least three times. Take one half of milk and add chocolate and heat in order to melt chocolate. Add another half of milk and sift flour alternately and last add chocolate and vanilla. Bake in moderate oven in layer twenty minutes or loaf forty.

Icing

2 cups of sugar
1½ cups sweet milk
1 piece of butter size of walnut
2-3 teaspoon vanilla

Cook to soft ball stage—beat until creamy, being careful not to beat too long,then spread on cake. If desired nut meats may be added.

—Florence M. Brock.

CHOCOLATE NUT CAKE

1-3 cup Crisco
2 cups sugar
4 eggs
1 cup milk
2 1-3 cup flour
½ teaspoon vanilla
4 teaspoons baking powder
¼ teaspoon salt
2 squares chocolate melted
3-4 cup English walnut meats, broken in pieces

Cream crisco, add gradually 1 cup sugar, stirring constantly. Beat egg yolks thick and light. Add gradually remaining cup of sugar; combine mixtures, add melted chocolate, mix and sift flour, baking powder and salt. Add to first mixture alternately with milk, add nut meats and vanilla, then cut and fold in the whites of eggs beaten stiff. Turn into a well greased tube pan and bake forty-five minutes in a moderate oven. Cool and spread with boiled frosting.

—Mrs. Thomas Manuel

COCOANUT CAKE

1-3 cut fat
2-3 cup milk
2 cups flour
3 egg yolks
3 egg whites
1 teaspoon vanilla

Cream fat, add sugar gradually, continue to cream until mixture is creamy, add egg yolks, milk and flour, and last egg whites and vanilla.

Filling—Two cups sugar, one cup boiling water, boil until syrup forms ball in water. Pour over beaten whites of two eggs. Use one small cocoanut grated.

—Mrs. J. I. Clark.

CUP CAKE

Whites of two eggs
1 cup flour
1 teaspoon flavoring
1 cup sugar
2 teaspoons baking powder

Place eggs in cup filled with butter to make one-half cup, finishing filling cup with milk. Sift flour, sugar and baking powder together, add contents of cup, mixing well. Add flavoring, bake in quick oven 30 minutes. either in loaf or two layers. Cover with favorite icing.

—Mrs. C. Castle.

BURNT SUGAR CAKE

Two cups sugar, one-half cup butter, two eggs, three cups flour, one cup water, pinch of salt, two teaspoons baking powder, one teaspoon vanilla, ten teaspoons burnt sugar. FOR BURNT SUGAR—One cup sugar, one cup water, boil sugar and water a few minutes.

—Mrs. L. W. Braucher.

CARMEL CAKE.

Two cups brown sugar, good half cup butter, two eggs, one teaspoon soda dissolved in one-half cup boiling water, one teaspoon baking powder, scant half cup cocoa scalded with hot water and soda, good half cup sour milk, one tablespoon vanilla, flour enough to stiffen or about two cups.

—Mrs. P. A. Pierson

CHOCOLATE CAKE.

Two cups of brown sugar, one-half cup butter, two eggs, one-half cup chocolate in one-half cup of hot water, one teaspoon soda dissolved in one cup of sour milk, two cups of flour, one teaspoon vanilla.

—Mrs. Carl Sponseller

CHOCOLATE CAKE.

Two cups sugar, one-half cup butter, one-half cup cocoa dissolved in one-half cup boiling water, one-half cup sour milk, one teaspoon soda, two eggs, one teaspoon vanilla, two cups flour.

—Mrs. C. E. Forster

BUTTER SCOTCH COOKIES

2 cups brown sugar
1 cup Crisco and butter mixed
4 cups flour
1 cup chopped nuts
2 eggs
1 teaspoon soda
1 t soda
1 t cream tartar
1 t vanilla

Cream butter and sugar, add eggs unbeaten, and then add vanilla, put in dry ingredients, and shape in loaf. Let stand overnight in refrigerator, slice and bake.

—Mrs. Warren T. Phillips.

BROWNIES

1-3 cup butter
1-3 cup powdered sugar
1-3 cup molasses
1 egg, well beaten
7-8 cup bread flour
1 cup pecan meat, cut in pieces

Mix ingredients in order given. Bake in small shallow fancy cake tins garnishing top of each cake with one-half pecan. *—Natalie V. Terrell*

COCOANUT CAKE.

Cream three-fourths cup sugar with one-half cup butter. Beat the yolks of three eggs until light. Add to this another three-fourths cup sugar. Beat well and add to the first mixture of creamed butter and sugar. Sift. Then measure three level cups flour, add one teaspoon salt and three teaspoons baking powder. Sift again. One cup sweet milk, stirred alternately with flour into creamed mixture of sugar, butter and egg yolks. Add one teaspoon vanilla, and beat thoroughly. Then fold in lightly three stiffly beaten egg whites.

—Mrs. J. O. Kreighbaum

DATE COOKIES.

Two packages Dromedary dates, one cup water, one cup sugar, boil together and let cool. One and one-half cups brown sugar, one cup butter, two eggs, three cups flour, one and one-half cups rolled oats, one teaspoon vanilla, one teaspoon cream of tartar in the flour, one teaspoon soda in tablespoon hot water. Roll out in cookies putting a little of date mixture on one cookie and placing another on top. Bake in moderate oven. *—Mrs. J. W. Milligan*

CORNSTARCH COOKIES

Two cups sugar, two eggs, one cup sour milk, one cup shortening, one and one-half teaspoons soda, one-half cup cornstarch, and flour enough to drop from spoon on buttered tins, which is three cups full. Flavor if you wish.

—Mrs. H. Baughman

EGGLESS COOKIES.

Five cups flour, one cup shortening, one-half teaspoon salt, mix as pie dough, then add one and one-half cups sugar, one cup sour milk and one teaspoon soda, flavoring if desired.

—Mrs. H. Storch

B & B CAFE
8 South Perry Street
TRY OUR HOME COOKING
A Good Place to Eat

The Store Of Individual Shops
ALEX RICE
FEATURING THE SMARTEST APPAREL
For Women and Children at the Most Economical Prices

SUNDAY DINNER FOOD PRODUCTS
Montgomerys Exclusive Brand
SCHLOSS & KAHN GROCERY CO.
Sole Distributors

NEW MODELS NOW ON DISPLAY
Willys Knight
Overland
STANDARD AUTO SUPPLY CO.
Cor. Lee and Bibb St.

THE E. B. JOSEPH CO.
REAL ESTATE AND INSURANCE
22 Commerce St. Phone 1495
Montgomery, Ala.

FOURTH NATIONAL BANK

Montgomery, Ala.

DATE AND PECAN CAKE

3 packages dates (10 oz. size)
8 eggs
2 cups flour
¼ teaspoon salt
1 quart shelled pecans
2 cups sugar
4 teaspoons baking powder
1 teaspoon vanilla

Sift flour and baking powder three times, mix with stoned and chopped dates, and chopped nuts, add sugar; add yolks of eggs, and last the stiffly beaten whites. Bake 4 hours in a very slow oven. Line pan with 4 thicknesses of paper.

—Mrs. S. T. Busey.

SPANISH CHOCOLATE CAKE

½ cup butter
1½ cups sugar
4 eggs
½ cup nuts 1 cup raisins
4 teaspoons baking powder
1 teaspoon vanilla
2 squares chocolate melted or 6 teaspoons cocoa
5 tablespoons boiling water
1 1-3 scant cups flour

Melt the chocolate, add boiling water. Cream butter, add sugar and cream all thoroughly. Add yolks and beat hard; then add milk, melted chocolate, and gradually the flour. Beat vigorously add raisins and nuts well chopped and floured. Fold in stiffly beaten whites of eggs, vanilla and baking powder.

—Mrs. B. K. Dorman.

LIGHTNING CAKE

1½ cups flour
1 cup sugar
2 teaspoons baking powder
¼ teaspoon salt
¼ cup butter
2 eggs
Milk
1 teaspoon flavoring

Sift flour, baking powder and salt together three times. Melt butter in a one-half pint measuring cup. Break in eggs and fill cup with milk. Add flavoring and stir into flour. Beat about five minutes until light. Bake in a loaf tin in a moderate oven. This may be baked in small muffin pans. It is delicious with boiled white, chocolate or maple icing. One egg only may be used if one teaspoon of baking powder is added in place of egg omitted.

—Mrs. L. E. Coffman

JAM CAKE

2 cups sugar
1 cup butter
3 eggs
1 cup buttermilk
1 cup nut meats
1 cup raisins
1 cup jam
1 teaspoon spice
1 teaspoon soda dissolved in milk
2 cups flour

Flour fruit and add last.

—Jewel Price.

NUT CAKE

1 pound sugar
½ pound butter
6 eggs
1 nutmeg grated
1 pound flour
1½ pounds seeded raisins
1 quart pecan meats
1 wine glass of wine

Mix thoroughly and bake in loaf.

—Daisy Baxter.

NUT CAKE

2 cups flour
1 cup sugar
½ lb. butter
½ lb. raisins, little nutmeg
1 lb. nuts
½ teaspoon baking powder
½ oz. rose water
3 eggs

Cream sugar and butter, add beaten yellows of eggs, then flour with baking powder, rose water and stiff egg whites. Then add nutmeg chopped nuts and raisins well floured. Bake until done when stuck with a straw.

—Mrs. Wm. P. Rose.

SPICE CAKE

Butter size of egg
2 eggs (yolks)
1 teaspoon allspice
1 teaspoon baking powder
1 cup sweet milk

SOUTHERN ROOFING & BLOW PIPE CO.

P. A. Speer

Hot Air Heating, General Sheet Metal Work

318 Moulton Street Telephone 4112

Montgomery, Ala.

DIFFLY-McGLYNN CANDY COMPANY, Inc.

WHOLESALE CONFECTIONERS

Manufacturers and Jobbers of

Stick Candies, Penny Goods, Cakes and Crackers, Paper Bags, Etc.

Phone 186 115-117 Coosa Street

Montgomery, Ala.

When Better Automobiles Are Built—Buick Will Build Them

MONTGOMERY BUICK CO.

218 Moulton St. Phone 3776

H. C. Alford, President *E. M. Barnett, Vice-Prest.*

G. B. Barnett, Secy. & Treas.

DIXIE FLYER OVER-ALL, PANTS AND SHIRTS

DIXIE OVERALL COMPANY, Incorporated

Montgomery, Ala.

LOEB HARDWARE COMPANY

Distributors of

CERTAINTEED ROOFING

DEXTER QUICK LUNCH

213 Dexter Ave.

FRUITS, DELICATESSEN, CANDIES AND ICE CREAM, CIGARS AND CIGARETTES

GRIFFIN FEED AND FLOUR CO.

BEISH MILLING CO. FLOURS

Colonial—Honey Boy—White Flyer and Success

314 Tallapoosa St. Montgomery, Ala.

GO TO CHURCH SUNDAY

Cath
TX
715
.S954
1925

1 cup sugar
1 teaspoon cinnamon
1 teaspoon vanilla
2 cups flour

—*Mrs. W. R. Ledbetter.*

A CHRISTMAS CAKE

1 lb. sugar
1 lb. citron
2 lbs. raisins seeded
2-3 cups currant jelly
1 teaspoon soda
1 cup molasses
1 lb. butter
1 lb. currants
1½ lbs. flour
12 eggs
1 teaspoon salt
Dash cayenne and black pepper

Divide the flour and add to one part:

1 teaspoon cinnamon
¼ teaspoon cloves
1 grated nutmeg
2-3 teaspoonful allspice

With the other part mix fruit, cream the butter and sugar and add the eggs well beaten. Dissolve the soda in warm water and stir it in the molasses. Mix well together, put into pans lined with buttered paper. Bake for two hours in a warm oven. —*Pauline Finney.*

WHITE FRUIT CAKE

Whites of 12 eggs, 1 lb. butter, 4 cups sugar, 8 scant cups flour, 4 teaspoons baking powder, 2 cups shelled pecans, grated cocoanut (1 large or 2 small), 1 lb. crystalized cherries, 1 lb. crystalized pineapple.

—*Julia May Griffing.*

FRUIT CAKE

4 cups flour
1 teaspoon baking powder
3-4 teaspoonful allspice and nutmeg
3 lbs. seeded raisins
1 lb. pecans
1 lb. Brazil nuts
2 cups butter
12 eggs (whites and yolks beaten separate
½ teaspoon salt
2 teaspoonfuls cinnamon
½ teaspoonful cloves
1 lb. currants
1 lb. English walnuts
1 lb. sliced citron
½ lb. crystalized cherries
2 cups sugar
½ cup coffee

Sift together flour, salt, baking powder and spices. Dredge fruit with flour thoroughly. Cream butter and sugar. Add beaten yolks, add alternately flour mixture and liquid. Add whipped whites, beat for ten minutes. Stir in prepared fruit. Line leaf pans with four thickness of paper. Pour in batter. Bake in slow oven from three to five hours, covering pans with paper until two-thirds baked.

—*Mrs. H. A. Davis.*

FRUIT CAKE

4 eggs
2 cups molasses
½ cup butter milk
1 lb. raisins
1 lb. currants
1 cup citron, orange and lemon peel
2 slices of candied pineapple
1 teaspoon soda
1 cup sugar
1 cup butter
½ lb. nuts
1 jar cherries
1 teaspoon each, allspice, nutmeg, cloves
5 cups flour
Bake 2½ hours in slow oven.

—*Audette Dickerson*

FRUIT CAKE

By Mrs. J. C. Abel, 114 Egan Street

12 eggs
1 lb. flour (4 cups)
1 lb. sugar (2 cups)
1 lb. butter (2 cups)
2 lbs. raisins 2 lbs. currants
1 lb. blanched almonds
1 lb. shelled pecans
1 lb. citron, orange and lemon peel mixed
1-3 cup molasses with 1 teaspoon of soda dissolved

Flavor with fruit cake spices and lemon and vanilla extract. Flour your fruit with other flour than called for in receipe. Bake in very slow oven in 2 or 3 pans, this recipe will make about a 10-pound cake.

#5-578-214

MONTGOMERY LIME & CEMENT CO.

Wholesale and Retail

BUILDING MATERIAL

Lime, Cement, Plaster, Roofing and Metal Lath, Concrete Mixers

Albert C. Davis, President

Office 102 Commerce St. Telephone 3154

Montgomery, Ala.

Compliments of

THE H. M. HOBBIE GROCERY COMPANY

Distributors of

CANNED GOODS OF MERIT

STOKELY'S CANNED VEGETABLES

RED WING PRESERVES AND JELLIES

FOURTH NATIONAL BANK
Montgomery, Ala.

DESSERTS AND PUDDINGS

"The daintiest last to make the end most sweet."

PRUNE WHIP

To the white of 6 eggs, beaten stiff, add 6 or 7 tablespoons sugar and beat again. Add 6 or 7 prunes cut in bits with a tablespoon vanilla. Beat all about 10 minutes, and turn in baking pan and bake from 20 to 30 minutes in slow oven. Cut in squares and serve with whipped cream.

—Mrs. H. H. Alvoid, Jr.

BANANA FRAPPE

Three large bananas, 2 cups sugar, 1 pt. water, juice of 2 oranges, 1 lemon, 1 pineapple. Cook bananas, sugar and water until its thin syrup. Strain and cool. Add fruit juice and freeze.

—Birdie Lucille Shelby.

AMBROSIA

Cut apple, orange and can sliced pineapple up into small pieces, mix together well and add enough sugar to sweeten. Grate a fresh cocoanut and sweeten it with sugar. Put chopped up fruit in dessert dishes, add juice of cocoanut and also the juice from the can of pineapple. Put a liberal amount of the grated cocoanut on top of the fruit and serve. *—Mrs. M. W. Kilgore.*

DATE STICK

2 eggs beaten separately
3-4 cup sugar
3 heaping tablespoons flour
1 teaspoon baking powder
1 teaspoon vanilla
1 cup pecans
1 cup dates
Some spices

Cream eggs and sugar, add flour and baking powder, vanilla, spices, pecans and dates. Last add the whites of the eggs. Bake in a shallow pan in a moderate oven.

—Luicille Black.

BAKED APPLES

Take one-half dozen medium sized apples, pare and remove core. Fill hollow with small lump of butter and two teaspoons sugar, bake about thirty minutes. Can be served with whipped cream if desired. *Mrs. N. Christensen*

CARAMEL PUDDING

6 tablespoons white sugar browned to syrup in iron sauce pan
3 eggs beaten together
½ cup milk
3 tablespoons sugar
1 teaspoon vanilla

Beat together, pour sauce in six cups and the mixture over it. Set in pan of hot water, cook twenty minutes. *—Mrs. A. L. Barnes.*

CHOCOLATE PUDDING

2 eggs
3 teaspoons flour
1 cup sweet milk
1 cup sugar
3 teaspoons cocoa
Small lump butter

Put milk and butter on fire and let come to boil. In the mean time, mix in small bowl the sugar, flour and cocoa (dry). Stir this until thoroughly mixed, then add 2 eggs well beaten which will make it moist enough to pour into the boiling milk, cook until thick. Pour in molds and let cool. Can be served with whipped cream. *Mrs. N. Chirstensen.*

CHOCOLATE PUDDING

3 squares unsweetened chocolate
2 cups sweet milk
1½ tablespoons flour
3-4 cup sugar
2 eggs (yolks) whites for meringue
Small piece of butter
Vanilla

Melt chocolate in double boiler, add sugar, milk, egg yolks, butter and flour mixed with small quantity of milk. Cook until thick. Remove from fire, add vanilla, beat well, add nuts or cocoanut. Place in baking dish, top with whites of eggs beaten stiff. Place in oven, until whites are brown. Remove, let cool. After whites have been beaten until stiff add 1 tablespoon sugar for each egg. *—Mrs. J. H. Mayfield*

MACAROON PUDDING

1 pint sweet milk
4 eggs
1 package of Knox gelatine
2 cups sugar
½ dozen macaroons
Flavoring
½ teaspoon cake coloring
1 tablespoon cornstarch

Soak gelatine in 1 cup of the milk, beat egg yolks and add sugar and cornstarch, cook milk until hot and add gelatine, cook until thick, then set off until cold. Add beaten whites, flavoring, coloring and nuts, and macaroons. Pour in pan and let set for several hours, then cut in squares.

—Mrs. Paul Manning.

OLD FASHIONED PLUM PUDDING

Melt ½ cup fat and combine with 1 cup of sweet milk slightly warmed. Add 1 teaspoon soda to ½ cup of dark molasses. Mix together, add 1 teaspoon cinnamon, ¼ teaspoon ginger; ½ teaspoon cloves; ½ teaspoon nutmeg and ½ cup sugar and gradually beat in 3 cups flour. Mix ½ cup chopped currants, 1 cup chopped raisins, 1 cup chopped figs and 1 cup chopped blanched almonds with ½ cup flour and add to mixture. Beat well. Pour into well greased and floured pudding moulds and stem 4 hours. Serve with hard sauce, made as follows:

1-3 cup butter
1 teaspoon flavoring
1 cup powdered sugar

Cream butter, add sugar gradually, beating until light and creamy. Add flavoring and beat again.

—Sarah Barrett.

SWEET POTATO PUDDING

Peel and grate four sweet potatoes; beat six eggs thoroughly, white and yolks separately; mix half a pound of sugar with one-fourth of a pound of butter (or a little more); add the eggs to this, and then the potatoes; season with nutmeg and allspice and half a teaspoonful salt, mix through it four tablespoons of flour. Bake.

—Mrs. Warren T. Phillips.

TAPIOCA PINEAPPLE PUDDING

1 cup of tapioca soaked over night in plenty of cold water. Drain ½ can sliced pineapple and juice, ½ cup water, juice of 2 lemons, 1½ cups of sugar. Cook slowly until nearly clear. Remove from stove, let cool, then stir in the whites of three eggs well beaten. Serve with cream.

—Mrs. T. E. Banks.

DATE PUDDING.

One cup chopped dates, one cup chopped English walnuts, one cup brown sugar, one tablespoon flour, one teaspoon baking powder, three eggs beaten separately, fold whites in last. Bake in moderate oven twenty minutes. Cut in squares, serve with whipped cream.

—Mrs. W. E. Voelker

DATE PUDDING..

One pound dates cut in pieces, two eggs, one cup English walnuts, one-half cup sugar, two tablespoons flour, one teaspoon baking powder. Pour boiling water over dates, let stand ten minutes. Beat eggs, add sugar and flour. Bake twenty minutes.

Mrs. H. W. Hibsman

DATE PUDDING

One pound dates, four eggs (beat light with sugar), one cup sugar, one cup English walnuts, four tablespoons flour, two teaspoons baking powder.

Mrs. H. E. Gray

DATE GELATINE.

Wash and soak one pound of dates in four cups of water, for two hours. Stone dates and put in the syrup they were soaked in, add two cups sugar and boil until tender. Soak one box Knox's gelatine in one-half cup water one-half hour, when dates are done stir in gelatine. Serve with whipped cream flavored with lemon.

—Mrs. Henry Dieringer

FRUIT CREAM.

One cup diced bananas, two cups diced pineapple, two cups marshmallow cubes, one cup heavy cream. Drain canned pineapple and cut in one-half inch cubes. Cut marshmallows in four pieces and mix lightly with pineapple. Pour pineapple juice over diced bananas. Just before serving drain off juice and add bananas to first mixture. Fold in stiffly whipped cream and serve very cold. Garnish with slivers of candied orange peel or cherries.

—Mrs. F. Stover

FOURTH NATIONAL BANK
Montgomery, Ala.

CANDY

"Who comes to eat salt with you
Gets many a lump of sweetness, too.

PEANUT CANDY

2 cups granulated sugar; ¼ teaspoon salt, 3-4 cup chopped peanuts. Heat the peanuts and salt together; put sugar in an iron pan, place over a low flame and stir constantly until the sugar is changed to a light brown syrup. Add the chopped peanuts and salt, stirring them in as quickly as possible. Pour immediately into a hot buttered pan, divide into squares with a chopping knife.
—*Lessie Jones.*

PEANUT BRITTLE

Put a cup of granulated sugar in iron skillet and stir until it syrups, being very careful not to burn. Push back from flame, and quickly stir in cup of peanuts which have been shelled, skinned and heated in oven, adding teaspoon butter and tiny pinch of soda. Turn at once as thinly as possible onto a greased slab or buttered paper. When cold break in pieces.
—*Julia May Griffing.*

CHOCOLATE CARAMELS

2 cups molasses
1 cup cream or milk
4 tablespoons butter
1 cup brown sugar
¼ pound of sweetened chocolate
1 teaspoon vanilla flavoring

Put all ingredients, but vanilla, into kettle. Boil until it hardens when tested in cold water. Add vanilla and turn into flat greased tins. When nearly cold, cut into small squares.
—*Mrs. Lois Hanson.*

ENGLISH WALNUT CANDY

2 cups brown sugar
1 tablespoon butter
1 cup English walnuts
1 cup milk

Boil the sugar and milk until a little dropped in cold water forms a soft ball. Add butter. Remove from fire and beat until it begins to thicken, add nuts and pour into buttered pan. Cut in squraes.
—*Lucille Blair.*

DIVINITY

2 cups sugar
½ cup corn syrup
White of one egg
½ cup water
½ teaspoonful salt
1 cup chopped nuts

Mix sugar, water and syrup until it has cooked long enough to form hard ball when dropped in cold water. Stir this into well beaten egg white. Beat until stiff, add nuts and spread on greased platter.
—*Viola Tinsley.*

NEVER FAIL DIVINITY CANDY

To one-half cup water and one-half cup white karo corn syrup, add one and one-half cups sugar and pinch of salt. Cook until it spnis a thread, then pour half of it into a deep stew pan containing two egg whites beaten stiff, and beat well. Then put other half of mixture back on fire and let cook until it froms a hard ball in water, then pour the rest of it into the egg mixture, beat as before and add vanilla flavoring and nuts. Beat until creamy, then pour into buttered platter. The secret of making divinity and getting the right consistency is to cook it twice as explained above.
—*Mrs. M. W. Kilgore.*

SOUR CREAM FROSTING.

One cup thick sour cream, white of one egg beaten stiff, one cup chopped almonds, pulverized sugar to thicken.
—*M. B.*

WHITE FROSTING.

Have water in double boiler boiling. Take one cup sugar, pinch salt, four tablespoons cold water, white of one egg.

DAY AND NIGHT SERVICE BY EXPERTS

LANCASTER AND MASON TIRES

D. L. BOZEMAN

BEST BICYCLE REPAIR SHOP IN TOWN

Expert Repairing at Reasonable Prices

Services and Promptness My Motto

Call and Give Me a Trial. We Carry a Complete Line of Accessories

Work Called For And Delivered Free

204 Lee Street Phone 4279

Montgomery, Ala.

FOURTH NATIONAL BANK
Montgomery, Ala.

ICE CREAM AND FREEZES

"And Isaac brought forth milk of the goat, cool with the mountain, and said to Abraham, 'eat and drink for the sun is hot, that thou mayest be cool.' "

APPLE ICE CREAM

1 pint whole milk
2 egg whites
3-4 cup vinegar
1 cup apples
1 teaspoon vanilla
2 egg yolks

Cream yolk with part of sugar and add to milk with remainder of sugar, add vanilla, put in freezer and freeze to mush, then add stiffly beaten whites and apples that have been cooked to a mush, when nearly frozen add 1 cup whipped cream. *-Mrs. Warren Phillips.*

FIVE-THREES

3 cups sugar
3 lemons
3 pints fresh milk
3 bananas
3 oranges

Press oranges and lemons through a sieve to keep out skin and seeds; mix all together and freeze. *—Mrs. O. N. Cloud.*

MAPLE MOUSSE

One cup maple syrup, one pint full cream. Whip both until stiff. Mix and pack in salt and ice until frozen. Serve with whipped cream. *—Mrs. Ben Johnson.*

MOUSSE MARRON

1 quart vanilla ice cream
½ cup sugar
½ cup water
Whites of two eggs
1 teaspoon granulated gelatine
1½ cups prepared French chestnuts
1 pint cream
½ tablespoon vanilla

Cook sugar and water five minutes; pour on to beaten whites of eggs. Dissolve gelatine in one and one-half tablespoons boiling water. Add to first mixture. Set in pan of ice water; stir until cool; add chestnuts, fold in whipped cream and with mixture; cover, pack in ice and salt and let vanilla. Line a mold with ice cream; and fill stand for three hours. *—Natalie V. Terrelle.*

PUNCH

Boil three cups sugar and one cup of water together until a thin syrup is formed, set aside to cool. To the juice of 12 lemons add one large can of pineapple; ½ lb. of grapes, ½ pint of maraschyra cherries, three oranges thinly sliced, peeling left on; one quart of grape juice. Add the cool syrup and three pints of cool water. Serve ice cold. *—Viola Tinsley.*

SPANISH CREAM

1¼ cups milk
1-8 taespoon suet
1½ tablespoons granulated gelatine
½ cup sugar
3 eggs

Let gelatine stand in milk five minutes then scald the mixture, combine the egg yolks, sugar and salt with the scalded milk and cook until slightly thickened like a custard. Then stir the mixture into the egg whites beaten stiff and add vanilla. Serve with cream.

—India Lorman

MILES & WEST AUTO COMPANY
Distributors for the Famous GRAY AUTOMOBILES AND SERVICE
9 Bell Street Phone 3226
Montgomery, Ala.

TOM MINTO
Authorized Dealer
WILLARD BATTERIES
Magneto, Starter and Generator Service
321 Moulton Street Telephone 729
Montgomery, Ala.

HODGSON & JONES
GENERAL CONTRACTORS
N. Perry and Pollard Sts.

MRS. R. E. BLALOCK
NEUROPATH
You Cannot Afford To Remain Sick When You Can Be
Cured by Manipulations
Spinal Nervous System A Specialty
Phone 398-W

G. A. GRANT FURNITURE CO.
FURNITURE, RUGS, DRAPERIES, STOVES, RANGES
Whittall Rugs
No Charge For Making Draperies
34 Commerce Street Montgomery, Ala.

SCHLESINGER CANDY & NOTION COMPANY
Wholesale
Exclusive Agents on Schrafft's and Park & Tilford's Box Candies
Phone 4138 Montgomery, Alabama

J. A. CHAMBLESS
Real Estate and Insurance, Mortgage Loans
Hill Bldg. Montgomery, Ala.

DURR DRUG COMPANY
Wholesale Druggists and Manufacturing Chemists
Montgomery, Ala.

RELISHES AND PICKLES

"The best of households have their family jars."

GINGER PEARS

Use pears not quite ripe, peel, core and cut into thin slices. To 8 lbs. pears, allow 8 lbs. sugar, 1 cup of water, juice of 4 lemons. Cut the lemon rinds into thin strips and add them. Also add 1-8 lb. of ginger root cut into pieces. Simmer until thick as marmalade. Pack like peach jam. —*Mrs. Floyd McAlpin.*

PEACH-PINEAPPLE MARMALADE

2 quarts sliced peaches
1 pint rhubarb
1 pint pineapple
Sugar and water

Peel, stone and slice enough peaches to make two quarts, then add a little water and stew until tender. Mash the peaches, then add the grated pineapple. Allow three-fourths pounds of sugar to each pound of pulp. Boil to a thick marmalade, and fill into glasses or jars.

—*Jewle Price.*

PEPPER AND ONION RELISH

Peel six white onions; cut six red and six green peppers in halves and remove seeds; chop fine the onions and peppers with half cup of parsley leaves, cover whole with boiling water, set a plate above and let stand five minutes; drain, add one cup of sugar, two teaspoonfuls of salt and two cups of vinegar; let boil half an hour; seal in small jars.

—*Carrie W. Howard.*

TOMATO SOIE

Several onions
4 pints ripe tomatoes
1 pint vinegar
Several green peppers
3 tablespoons brown sugar
1 tablespoon ground cinnamon
1 tablespoon ground ginger
1 tablespoon black pepper
Salt

—*India Lorman.*

CHILI SAUCE

8 quarts tomatoes
2 cups onions
3-4 cup salt
3 teaspoons cloves
2 teaspoons ginger
3 cups peppers
3 cups sugar
1½ quarts vinegar
3 teaspoons cinnamon
2 teaspoons nutmeg

Chop tomatoes, peppers and onions very fine Cook three or four hours. Bottle and seal.

—*Mrs. L. E. Coffman.*

GREEN TOMATO SOY

1 peck green tomatoes
1 dozen large onions

Remove outside skin of onions, wash and slice tomatoes and onions. Mix and put in stone or granite vessel sprinkling salt between layers and over top using a teacupful. Set to stand 24 hours. Drain and add ¼ lb. mustard seed, three dessert spoons of sweet oil, 1 tablespoon each of allspice, cloves, ground mustard and ground ginger, 2 of black pepper and two teaspoons celery seed. 1 teaspoon brown sugar. Put all the ingredients in a porcelain kettle with vinegar sufficient to cover and boil two hours. Put in jars and seal while hot.

—*Mrs. Geo. A. Meadows.*

CHOW-CHOW

2 quarts small green tomatoes
12 small cucumbers
3 red peppers
1 cauliflower
1 pint small onions
2 quarts string beans
2 bunches celery
¼ lb. mustard seed
2 oz. tumeric
½ oz. allspice
½ oz. pepper

"THE INN" SPECIALS

FRIED ASPARAGUS

Dip asparagus into egg batter, roll in fresh bread crumbs or cracker meal and fry to a golden brown in butter.

"A select vegetable with a juicy steak."

GOLDEN FINGERS

Golden Fingers are thick strips of cold beef dipped into batter and fried brown. They also can be made from cold veal, each strip being rolled in a thin slice of boiled ham before coating with the batter. The meat should not be overcooked. Hence this is a very good method of using up the most underdone portions of a joint

"THE INN' SPECIAL SALAD.

The Inn Special Salad consists of hearts of lettuce, cream cheese and Bartlett pears, served with thousand island dressing.

Slice lettuce in one inch slices, lay cream cheese on lettuce and cover with Bartlett pear. Garnish with Marachino cherries.

"THE INN' SPECIAL THOUSAND ISLAND DRESSING

Take one small onion. one whole cooked beet, two hard boiled eggs, two sour pickles, some Spanish pimentos or stuffed olives. Chop all ingredients well. Mix with one cup of chili sauce and one pint of mayonnaise. Add the juice of a lemon.

This will make one quart of the most delicious dressing.

"THE INN' ROSE POMPON

(Cold)

Emptied fruit, such as oranges or cantaloupes, refilled with vanilla ice cream in timbale, with raspberries or strawberries. Cover with pink whipped cream and garnish with red cherries.

This will make a dainty dessert for summer afternoon teas.

A Helpful Hint to Housewives

If meat is rubbed over with a little powdered Borax, it will keep perfectly sweet and fresh for several days in the hottest or dampest weather, without in any way destroying the flavor of the meat.

FOURTH NATIONAL BANK

Montgomery, Ala.

½ oz. cloves
Salt
1 gallon vinegar

Prepare vegetables and cut in small pieces, cover with salt, let stand twenty-four hours, and drain. Heat vinegar and spices to boiling point, add vegetables and cook until soft.

—*Natalie V. Terrell.*

MUSTARD PICKLE

Vegetables

1 pint whole small cucumbers
1 pint sliced cucumbers
1 pint small whole onions
1 cup beans
3 green sweet peppers
1 pint green fig tomatoes or
1 pint cauliflower

Dressing

1 quart vinegar
4 tablespoons flour
1 cup sugar
3 tablespoons powdered mustard
½ teaspoon tumeric
1 tablespoon celery seed

Cut all vegetables before measuring—tomatoes into halves, cucumber into silces, string beans into 1½ inch lengths, diagonally or on the bias, and chop peppers. All vegetables should be tender, and the whole cucumbers not longer than 2½ inches. Put all vegetables into brine over night, then freshen in clear water for 2 hours. Let these vegetables stand in liquor of ½ vinegar and ½ water for 15 minutes then scald in same liquor. To make mustard dressing, rub all the dry ingredients together until smooth, then add the hot vinegar slowly, stirring to make smooth paste. Cook over pan of water, stirring carefully, until the sauce thickens. Then drain the vegetables thoroughly and pour the mustard dressing over them while hot. Mix well and pack in sterilized jars. Process 10 oz. jars for 20 minutes at 180 degrees F. (simmering).

—*Mrs. P. H. Gilson.*

SWEET TOMATO PICKLE

4 quarts green tomatoes
½ cup salt
4 cups water
2 pounds brown sugar
4 slices onions
1 tablespoon each of cloves, mustard and cinnamon
2 cups of vinegar
¼ teaspoonful cayenne pepper

Slice tomatoes, add onions and salt and let stand twelve hours. Drain. To tomatoes add remaining ingredients and cook one-half hour.

—*Pauline Finely.*

PICCALILI

One peck green tomatoes, six medium sized onions, bunch celery, one and one-half cups salt, one red pepper, vinegar to suit taste. Two cups sugar, one teaspoon cloves, one teaspoon cinnamon. Put through food chopper, sprinkle with salt and let set over night. Drain and put mixture into a kettle. Add red pepper, vinegar, sugar, spice and let cook till thick..

PICCALILI

Take one-half peck green tomatoes, two small heads cabbage, one dozen cucumbers, eight large sweet peppers and one quart celery. Cut all fine, add salt, let stand over night and drain. Then add one tablespoon mustard seed, one-half teaspoon clove oil, one-half teaspoon cinnamon oil, two cups sugar, one-half gallon vinegar. Heat all together and seal.

Mrs. Anna Bildstein

PICCALILI

Two heads cabbage, one dozen green tomatoes, one-half dozen stalks celery, one-half dozen cucumbers, one-half dozen red and yellow mangoes. Hash and drain. Two cups vinegar, one cup sugar, spice to taste, one tablespoon mustard seed. Boil together ten minutes .

—*Mrs. Ella Schick.*

G. E. COLEBROOK

TIN SHOP

TIN, SLATE AND SHEET IRON ROOFING

We Repair All Makes of Furnaces, Ranges, Heaters, Etc.

Estimates Cheerfully Furnished on Hot Air Heaters

Central Alabama Distributors
WILLIAMSON WARM AIR FURNACES AND FITTINGS
SIGN OF THE BIG EAGLE
11-13 Coosa Street Phone 3609
Montgomery, Ala.

For Additional Recipes

HAYGOOD TRANSFER COMPANY

TAXICABS AND BAGGAGE TRUCKS

OPERATING CHECKER CAB AND

YELLOW CAB

Prompt and Courteous Service

PHONES 133-134

Drink Bottled

Coca-Cola

IT'S DELICIOUS AND REFRESHING

Buy By The Case From Your Grocer

"Say it with Flowers"

ROSEMONT GARDENS

GROWERS OF CHOICE CUT FLOWERS AND PLANTS

Phones 200 and 250 Montgomery, Alabama

Phone 4200 Phone 4200

BLACK AND WHITE TAXI CO.

412 Lee St.

Open Day and Night

CLOSED CARS LOW METER RATES

See The New Styles First At

KAUFMAN'S

THE SHOW PLACE OF MONTGOMERY

3 Court Square

WOMENS AND MISSES READY TO WEAR

FURS AND MILLINERY